

# THE NATIONAL PROVISIONER

NOVEMBER 9 • 1946

Leading Publication in the Meat Packing and Allied Industries Since 1891

NATURALLY-  
YOUR WEINERS  
ARE AT THEIR  
BEST IN  
SHEEP  
CASINGS



14's

16's

12's

BA-A-A

It's as plain as ABC that your wieners will be "tops" in taste when you stuff them in SHEEP CASINGS. And it's only "natural" that so many sausage makers today recognize the outstanding advantages of using SHEEP CASINGS, in economical, readily available 12s, 14s and those "sweet 16s." Ideal for Pork Links, too!

**NATURAL CASING INSTITUTE, INC.**  
**NEW YORK 17**

**The Buffalo Smokemaster is**

**FULLY AUTOMATIC**

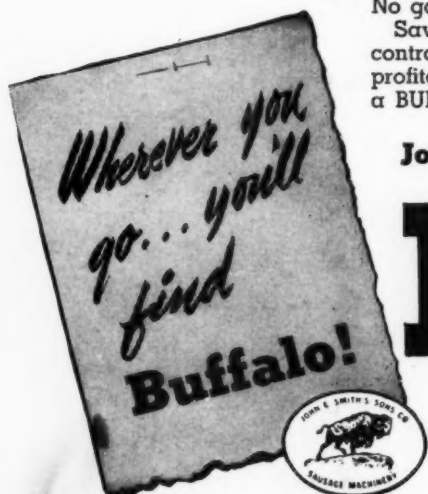
*with Filtered Smoke*



**B**UFFALO Smokemasters save in smoking time, improve the color, flavor and quality of the finished product, and cut the consumption of sawdust by as much as 70%. Fully automatic, the BUFFALO Smokemaster gives complete control over smoke conditions. It holds six to eight hours supply of dampened sawdust. The BUFFALO Smokemaster is equally well adapted to air-conditioned or stationary smokerrooms. The fire hazard is reduced in every type of smokehouse. The smoke is drawn through pipes equipped with dampers, to the ducts of the air conditioning systems of each of the smokerrooms served. No gas or other fuel is required to generate smoke.

Savings in sawdust and fuel, automatic operation and complete control over smoke requirements, make the Smokemaster a most profitable investment. Write for a list of prominent users and let a BUFFALO representative show you how easy it is to install.

**John E. Smith's Sons Co. 50 Broadway, Buffalo 3, N.Y.**



**Buffalo**

**QUALITY SAUSAGE MAKING MACHINES**

# DISSOLVES 15 TIMES FASTER!

## Prague Powder

**CUTS CURING TIME SAFELY...**

**Accelerates Flavor Development  
While Fixing Appetizing Color!**



**Made Fluffy as Snow by  
F-L-A-S-H FUSING  
Salts in the Crystalloid**

**SODIUM NITRITE**

**SODIUM CHLORIDE**

**SODIUM NITRATE**



**The  
GRIFFITH  
LABORATORIES**

CHICAGO 9, 1415 W. 37TH ST.—NEWARK 5, 37 EMPIRE ST.—LOS ANGELES 11, 49TH & GIFFORD STS.—TORONTO 2, 115 GEORGE ST.

The National Provisioner—November 9, 1946



### **PROVE IT YOURSELF by Dry Test— Rub and Chop with This Controlled Curing-Formula\***

Now's an ideal time to prove you can *step up* the movement of your meat . . . *through* your plant and *over* retail counters . . . by using *fast-dissolving* PRAGUE POWDER. Look for maximum, safe curing results . . . because

As a rubbing or chopper cure, fluffy PRAGUE POWDER dissolves *15 Times Faster* than a *dry-mixture* of the same ingredients, similarly proportioned.

That's why PRAGUE POWDER acts so quickly as a *pumping-pickle* too—fixing an appetizing color and accelerating flavor-development, while safely preserving the meat.

No wonder users find PRAGUE POWDER the safe, fast cure for building and maintaining sales on satisfaction—the satisfaction of wholesalers, retailers and consumers—*satisfaction all down the line!*

For *FASTER* safe curing, and all the advantages it offers—try PRAGUE POWDER *now!* Write today!

\*U. S. Patent Numbers 2054623, 2054624, 2054625, 2054626

ABC

# THE NATIONAL PROVISIONER

Volume 115

NOVEMBER 9, 1946

Number 19

## Table of Contents

Lasting Floors for the Meat Plant.....	20
Packer's Views on Packaged Meats....	18
No Meat Shortage in 1947.....	17
New Developments on U. S. Grading...	17
As BAE Sees 1946-47 Outlook.....	22
Page for Operating Men.....	35
Making Dried Beef.....	36
Swift's New Meat Movie.....	37
Recent Patents .....	38
Up and Down the Meat Trail.....	26
Meat and Gravy.....	58
Classified Advertising.....	57

### EDITORIAL STAFF

EDWARD R. SWEM, *Editor* • ROBERT V. SKAU, *Market Editor*  
HELEN PERET, *Associate Editor* • GREGORY PIETRASZEK,  
*Associate Editor*

Washington: C. B. HEINEMANN, JR., 719 11th St. N. W.

Published weekly at 407 So. Dearborn St., Chicago (5), Ill.,  
U. S. A. by The National Provisioner, Inc. Yearly subscriptions:  
U. S., \$4.50; Canada, \$6.50, Foreign countries, \$6.50. Single  
copies, 25 cents. Copyright 1946 by The National Provisioner,  
Inc. Trade Mark registered in U. S. Patent Office. Entered as  
second-class matter October 9, 1919, at the Post Office at Chi-  
cago, Ill., under the act of March 3, 1879.

### ADVERTISING DEPARTMENT

Chicago: 407 S. Dearborn St. (5), Tel. Wabash 0742.

HARVEY W. WERNECKE, *Manager, Advertising Sales*  
FRANK N. DAVIS  
H. SMITH WALLACE  
RICHARD E. REICH  
FRANK S. EASTER, *Promotion and Research*  
F. A. MacDONALD, *Production Manager*

New York: 740 Lexington Ave. (22), Tel. Plaza 5-3237, 5-3238

LILLIAN M. KNOELLER

CHARLES W. REYNOLDS

Los Angeles: DUNCAN A. SCOTT & CO.

408 Pershing Square Bldg. (13)

San Francisco: DUNCAN A. SCOTT & CO., Mills Bldg. (4)

### DAILY MARKET SERVICE

(Mail and Wire)

E. T. NOLAN, *Editor*

C. H. BOWMAN, *Editor*

PUBLISHED BY THE NATIONAL PROVISIONER, INC.

THOS. McERLEAN, *Chairman of the Board* • LESTER I. NORTON,

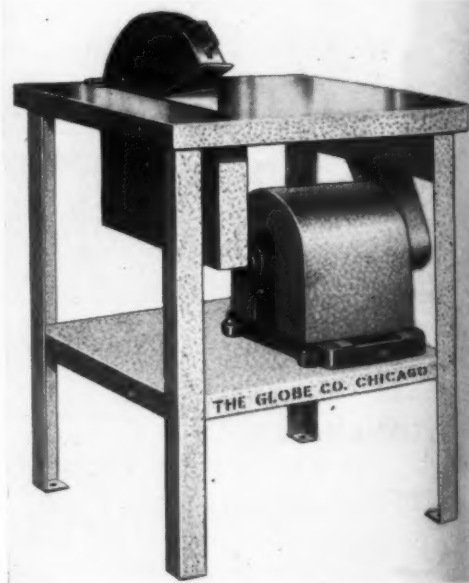
*Vice President* • E. O. H. CILLIS, *Vice President*

F. BORCHMANN, *Treasurer* • A. W. VOORHEES, *Secretary*

# HOG-CUTTING



Steel Scalding Tub...  
constructed of heavy steel  
with angle-iron reinforced  
frame. Available in any size  
or height of frame to meet  
varying plant requirements.

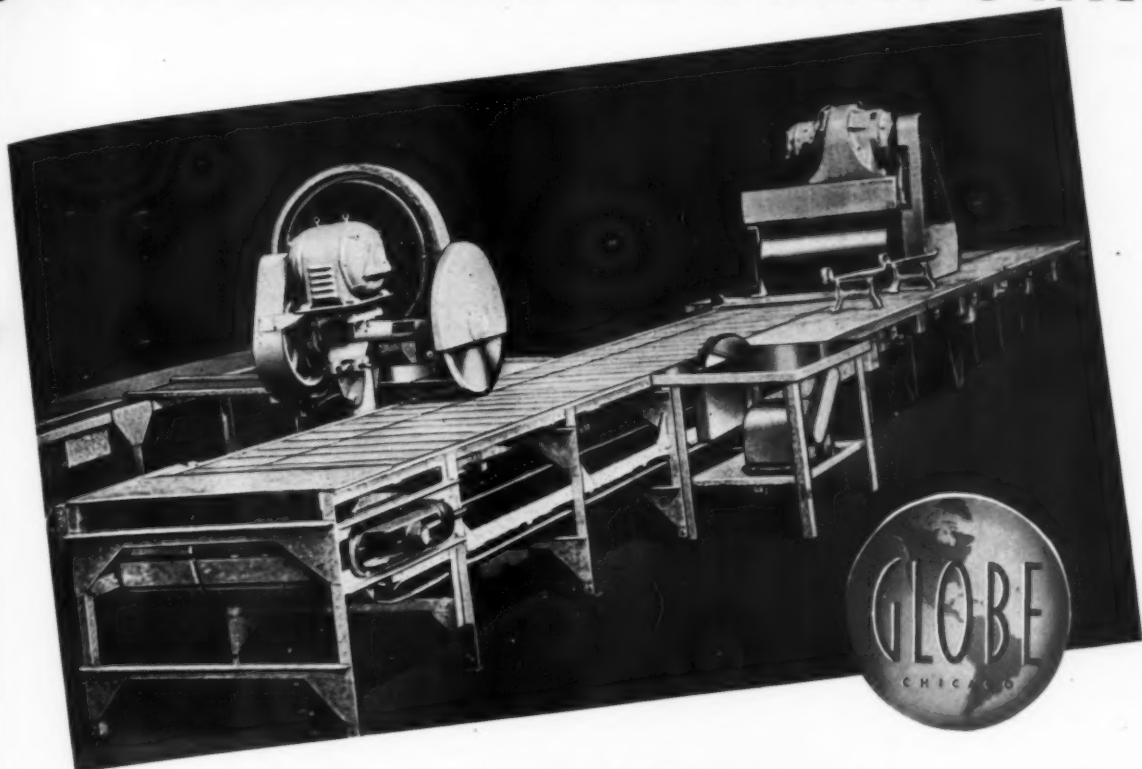


Globe Bone Saw

32 YEARS OF SERVING  
THE MEAT PACKING INDUSTRY  
WITH EXPERTLY DESIGNED  
EQUIPMENT.



# NS SMOOTH AS CLOCKWORK



## Streamlined **GLOBE** Layouts

**EFFICIENT, MASS-PRODUCTION HOG-CUTTING WITH MOST MANUAL HANDLING ELIMINATED!** Globe Layouts give you maximum production and greatest worker efficiency—fast, stable and safe cutting operations on long-life tables; clean, precise, quality-protected cuts with minimum waste, and plenty of working space because of smooth, wide cutting boards. Flights are galvanized or stainless steel.

The moving-top table has a built-in belly roller and a shoulder cut-off knife. Feet and neckbones are removed and trimmed. Bellies are rolled automatically. The variable-

speed table drive assures flexibility needed for efficient long or short runs. Globe's new conveyor-roller-chain has factory grease-packed rollers, eliminating on-the-job lubrication and over 200 grease fittings commonly used with this type of chain. Globe tables have gusset-reinforced, angle-type frames and adjustable feet to allow for uneven floors.

Hog hoists, bone saws and scalding tubs are also included in the complete line of Globe Hog-Cutting equipment. Let a Globe engineer help you streamline your use of floor space and manpower. Write today for details . . . no obligation.



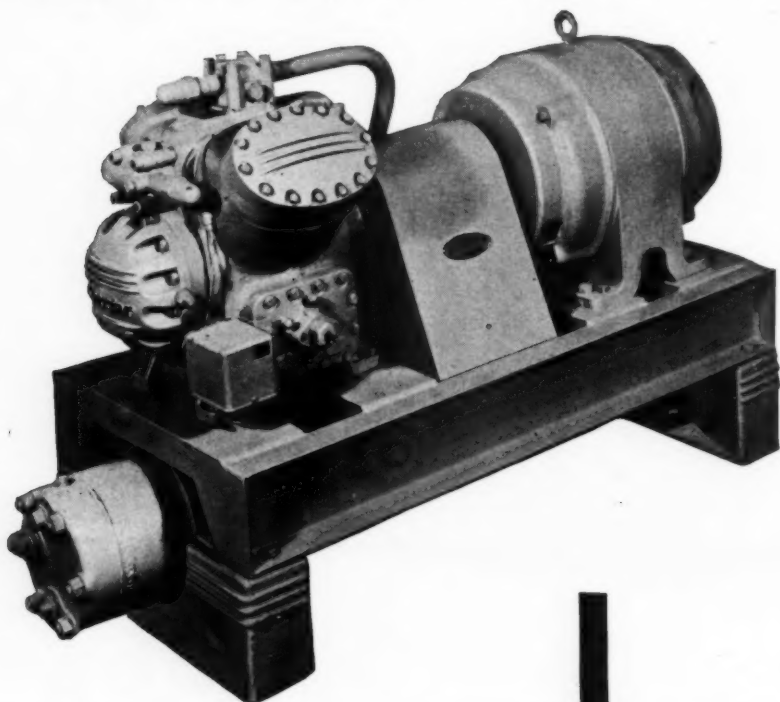
Vertical Hog Hoist . . .

# **GLOBE** Company

4000 SO. PRINCETON AVE.  
CHICAGO 9, ILLINOIS



**This compressor likes to show its muscle**

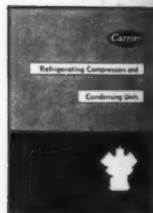


It's the husky new Carrier 5F40 Compressor . . . the latest in Carrier's wide range of refrigerating compressors and condensing units. Durable and tireless, it thrives on long, hard work. It's the ideal compressor for meat-packing plants and food plants . . . any installation where even brief shutdowns would endanger valuable food.

The 5F40 is quality built of long-wearing parts throughout. They're made and assembled with Carrier precision . . . to reduce wear and assure quiet operation and economical, interruption-free service. Drive is belt or direct. Ring-plate valves are non-flexing and vapor cushioned. Stationary bellows-type metallic shaft seals are continuously

immersed in oil. Built-in capacity control with unloaded starting permits use of normal torque motors and provides balanced control.

This newest Carrier compressor is engineered with the same skill that distinguishes every Carrier product. There's a Carrier unit for any type of installation — each tailored for a specific job. All give you the *plus* advantages of Carrier leadership and experience in refrigeration design. When it's Carrier, you invest in the best. Carrier Corporation, Syracuse, New York.



**FREE COMPRESSOR BOOK**

The new book, "Carrier Refrigerating Compressors and Condensing Units," is now available. It's full of data on Carrier refrigerating units. You'll want to keep a copy handy for reference. Write for your copy today. It's free.



**{ AIR CONDITIONING  
REFRIGERATION  
INDUSTRIAL HEATING**

WINNER AND STILL CHAMPION  
SAM SAUSAGE KEEPS  
THE TITLE



Unbeatable bout after bout, SAM SAUSAGE knocks them out. What gives him the power and the drive? What makes him "the king of sausages"; makes him irresistible? ULTRA-CONCENTRATES of course, those nationally advertised and widely used seasonings. There is no pork sausage like the one made with ULTRA-CONCENTRATES. They are the super seasonings and there is one for every sausage.

Literally hundreds of packers are swinging over to MORRIS Seasonings after realizing their exceptional color and flavor producing qualities based on samples tested in their own plants.

Send for your samples of ULTRA CONCENTRATES, TODAY!

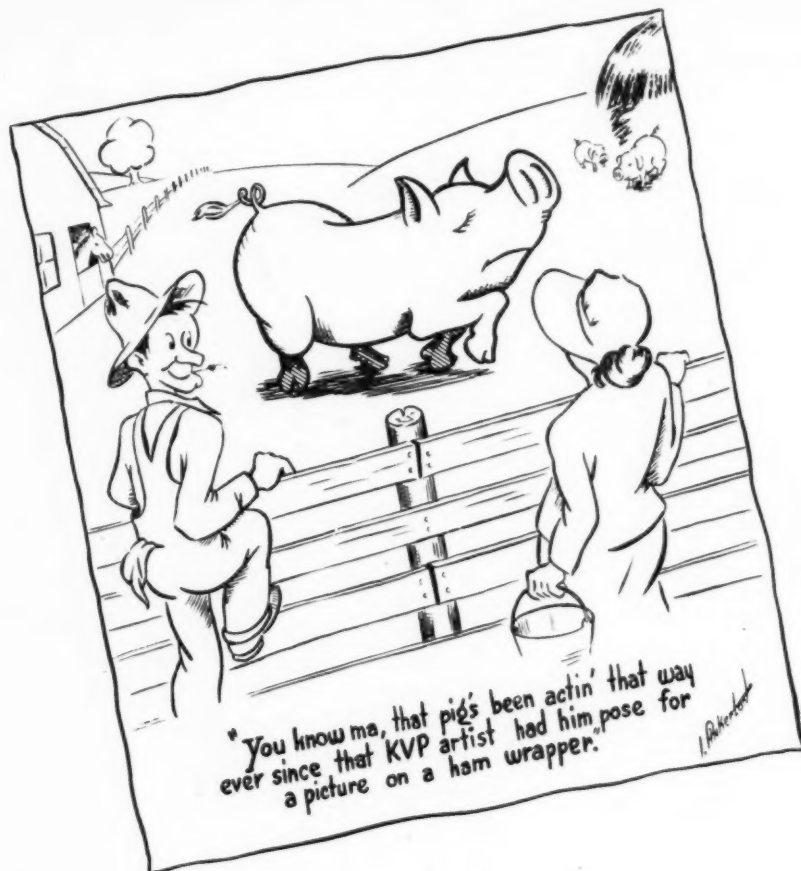
A COMPLETE SEASONING FOR EVERY SAUSAGE

LET YOUR SAUSAGES JOIN THE PROFIT PARADE

Manufacturers of ULTRA CONCENTRATES; the new Super Seasonings.

**MORRIS LABORATORIES CO. INC.**  
ULTRA  
CONCENTRATES

114 EAST 27TH STREET, NEW YORK 16



Specialists in  
**PAPERS**  
 for the  
**MEAT PACKING INDUSTRY**

**KALAMAZOO VEGETABLE PARCHMENT COMPANY**  
 PARCHMENT • KALAMAZOO • MICHIGAN • U. S. A.

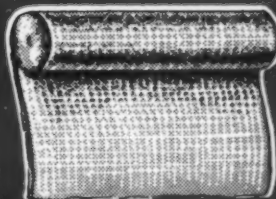
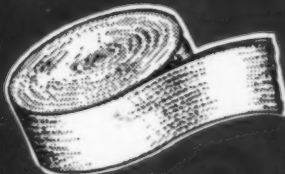


# for Proper Protection of your Meat Products specify "EAGLE BEEF" TEXTILE COVERS!

Give your quality meats the protection they deserve. Order EAGLE Covers for positive protection from dirt and handling, and for eye-appealing quality.

Selected materials and modern manufacture count for the ever increasing demand for EAGLE Covers. Let us know your requirements.

STOCKINETTE  
BEEF TUBING



MUSLIN & CHEESECLOTH  
BOLT & BALE



BARREL COVERS

BOLOGNA TUBING

CANVAS PRODUCTS

CHEESECLOTH

FRANKFURTER BAGS

\*FRIDGI-NETTE FOR FROZEN POULTRY & FOODS

POLISHING CLOTHS

STOCKINETTE BAGS

TRUCK COVERS

BEEF CLOTH IN ROLLS

BURLAP BAGS

CATTLE WIPE

COTTON BAGS

HAM TUBING

SECUR-EDGE SHROUDS

TIERCE LINERS

SHROUD PINS—SKEWERS

\*NEW AND IMPROVED STOCKINETTE FOR FROZEN  
FOODS, MANUFACTURED BY EAGLE BEEF CLOTH CO.



FRIDGI-NETTE FOR FROZEN POULTRY

Manufactured by

## EAGLE BEEF CLOTH CO.

315 CHRISTOPHER AVE. BROOKLYN 12, N. Y.

Makers of Textile for Meats Since 1929

AGENTS IN PRINCIPAL CITIES.

# Get the Facts and you will get GEBHARDTS



● Notice the GEBHARDTS refrigeration system installed on the ceiling of this bacon curing room. Maintains a uniform temperature throughout the room which will produce a uniform cure that is necessary in order to finish with a uniform product.

Among the meat packers from coast to coast who have repeatedly purchased GEBHARDTS refrigeration system for the chilling and holding of beef, veal, sausage, smoked meat and poultry are:

GEO. A. HORMEL & CO.  
OSCAR MAYER & CO.  
MICKELBERRY'S FOOD PRODUCTS CO.  
GRAVER PACKING CO.  
THE ZEHNER PACKING CO.  
BLUE GRASS PROVISION CO.  
LACLEDE PACKING CO.  
DUBUQUE PACKING CO.  
PIERCE PACKING CO.  
NORTHWESTERN PACKING CO.  
MILWAUKEE DRESSED BEEF CO.  
GUS JUENGLING AND SON  
NORTHSIDE PACKING CO.  
JACOB R. MARHOEFER & SONS, INC.  
ZEIGLER PACKING CO.  
ROBERTS AND OAKE, INC.  
GOLD MEDAL PACKING CORP.  
REYNOLDS PACKING CO.



## ADVANCED ENGINEERING CORPORATION

1802 WEST NORTH AVENUE

MILWAUKEE 5, WISCONSIN

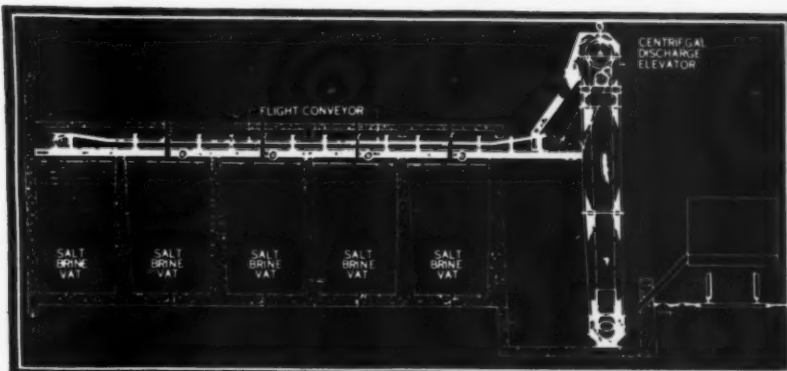
# DURABLE EQUIPMENT

## for Handling SALT

Any system of handling salt—a highly corrosive material—must be composed of durable elements to gain maximum economy.

Many Link-Belt installations for handling brine salt, as well as coarse salt for car icing, have made remarkable records in the matter of long life and low-cost operation. Some of these installations have been in service as long as ten years, with little or no maintenance expense.

The bucket elevator is usually



employed for raising this material from track level, to conveyors of the flight, screw or belt type, for distributing over bins—the type selected being determined by conditions.

Link-Belt's long experience and complete line of equipment for every handling service in the packing plant is available to you. Send for catalogs.

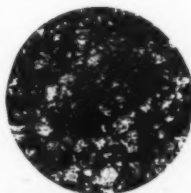
Typical Link-Belt salt handling system which takes salt from railroad cars to inside storage. The salt is dumped from cars and elevated 25' by means of a bucket elevator to a horizontal flight conveyor which distributes it to storage bins inside of building. John Morrell & Co., Ottumwa, Iowa.

**LINK-BELT COMPANY** Chicago 9, Indianapolis 6, Philadelphia 40, Atlanta, Dallas 1, Minneapolis 5, San Francisco 24, Los Angeles 33, Seattle 4, Toronto 8. Offices, Factory Branch Stores and Distributors in Principal Cities.



Style "AAP" bucket made of PROMAL, the stronger, longer-wearing cast metal. The metal in this bucket is so distributed that maximum wear resistance and endurance is obtained. Correctly reinforced at vital points, it will hold up under the most severe service.

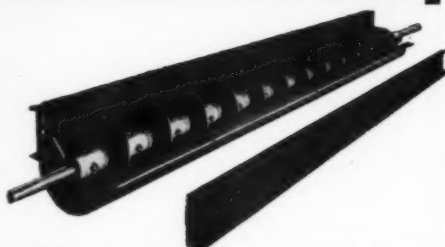
**PROMAL—**  
Super-Service Chains  
and Buckets



Cross section of PROMAL the metal of advanced physical properties. Its merit is not a surface quality, but goes all the way through—the whole metal is PROMAL. The white areas represent soft metal. The black network structure indicates stronger, stiffer material, which acts as a reinforcement around the soft white portions, preventing their distortion under load, and so strengthening the material. Magnified 440 times.



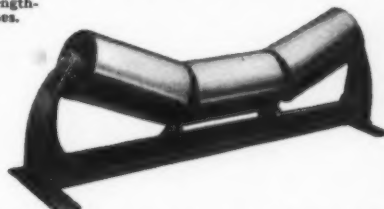
Original Ewart detachable Link-Belt made of PROMAL. This is the chain generally employed on bucket elevators handling salt. PROMAL usually lasts twice as long as malleable iron, both from standpoint of wear and resistance to corrosion.



Link-Belt sectional flight cast iron screw conveyor mounted on steel shaft, extending the entire length of section. Ideal for handling salt.



Flint-rim sprocket wheels have demonstrated that they last several times as long as ordinary cast iron wheels. They prolong the life of the chain because the wheels do not wear away rapidly from the proper pitch diameter.

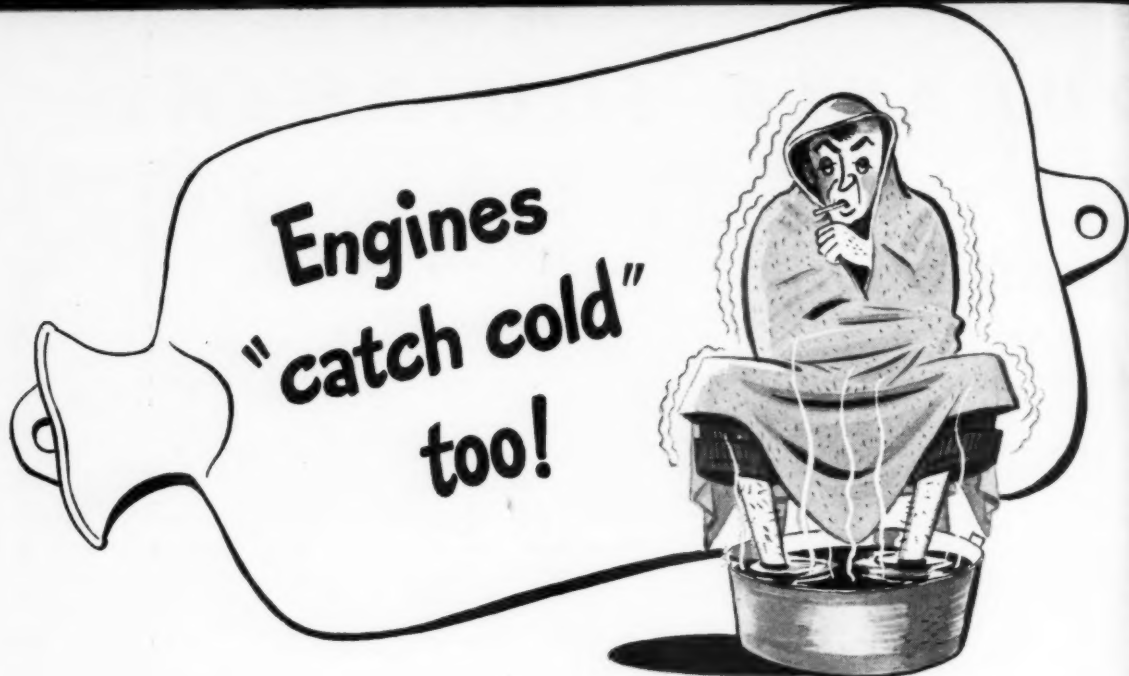


Link-Belt anti-friction belt conveyor idler gives long, reliable service and power economy in this service. The bearings and the rolls are protected by a labyrinth grease seal, which keeps out dust and grit.

Link-Belt products include Overhead Pusher Conveyors, Chains & Sprockets of all types, Boning and Hog Cutting Conveyors, as well as Conveyors and Elevators of the Apron, Belt, Bucket, Chain, Flight, Continuous-Flow and Screw types for handling edible and inedible products . . . Coal and Ashes Handling Equipment . . . Automatic Coal Stokers . . . Vibrating, Liquid, Revolving, Sewage and Water-Intake Screens . . . Car Spotters—Portable and Stationary types . . . Portable Car Icers . . . Ice Crushers and Slingers . . . Spray Nozzles . . . Babbitted, Ball and Roller Bearings—Speed Reducers, Variable Speed Changers, Elevator Buckets, Silent Chain Drives, Roller Chain Drives, Hangers . . . Collars . . . Clutches . . . Gears . . . Pulleys . . . Base Plates . . . Shafting . . . etc.

**LINK-BELT**  
**CONVEYORS**

PREPARATION EQUIPMENT . . . POWER TRANSMISSION MACHINERY



## Stanolube HD helps prevent cold engine sludge

Is COLD WEATHER operation bringing you the usual flood of engine trouble caused by cold engine sludge, particularly on equipment that operates intermittently and does not get "warmed up"? There are two steps you can take to avoid this trouble.

First, switch to Stanolube HD. Fleet records over the past four years show that Stanolube HD is effective in reducing cold engine sludge. There are two reasons. Stanolube HD virtually eliminates oil oxidation and its detergency helps remove sludge deposits and other harmful contaminants.

Second, when a sludge problem is particularly troublesome, call in a Standard Oil Automotive Engineer who can help you by making operating suggestions such as those listed here.

Write Standard Oil Company (Indiana), 910 South Michigan Avenue, Chicago 80, Illinois, for the Engineer nearest you.

### Check these points to check cold engine sludge:

1. **Adjust or install thermostats** to maintain proper coolant temperature.
2. **Be sure winter fronts** are available for extremely cold weather.
3. **When necessary, use insulation** for valve covers and oil pans (particularly for stop-and-go service).
4. **Insure proper crankcase ventilation**—road tubes and crankcase breather filters must be clean.
5. **Make certain oil filters are functioning**—that connecting lines are clean.

**STANDARD OIL COMPANY (INDIANA)**

STANDARD  
SERVICE



# BOARS HEAD



*Super Seasonings*

MADE ONLY BY  
THE PRESERVLINE MANUFACTURING CO., BROOKLYN, N. Y.  
ESTABLISHED 1877



# STOP KETTLE DANCING\*

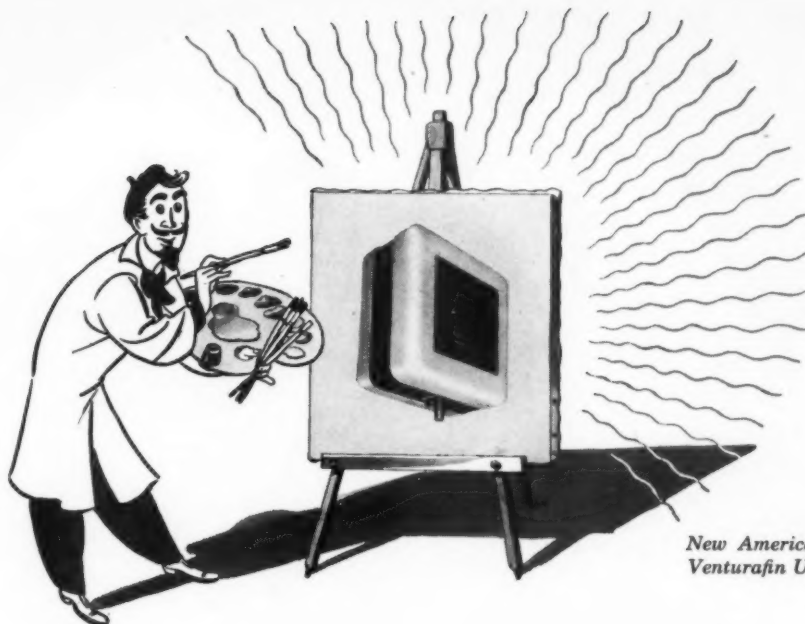
When cans are unduly agitated in the retort, the packer is experiencing a case of "kettle dancing"—a vicious "vice" which mars cans and their exterior coatings—deforms seams and breaks down the product.

Crown Field Service men know how to stop kettle dancing. It's simply a question of the proper hookup of the retorts. In fact, Crown men are helping to conduct an "anti-kettle dancing" crusade—another example, by the way, of Crown personalized service.

\*Kettle dancing is the agitation of cans in the retort due to improper movement of water and steam through the system during the process.

## CROWN CAN

THE NATION'S THIRD LARGE SOURCE OF SUPPLY



*New American Blower  
Venturafin Unit Heater*

## We dolled up Industrial Unit Heaters!

For many years, industrial heating was both a "headache" and an "eyesore."

**American Blower** engineers cured the "headache" before the war by greatly increasing the range and efficiency of Unit Heaters, and eliminating needless noise in operation.

**Now**, we have greatly improved the appearance of industrial unit heaters—made them fit the architecture and environment of the most modern offices, factories, stores, garages, etc.

**Phone your nearest American Blower Branch** for information about the new, improved Unit Heaters for wall, floor or ceiling mounting. Ask also about any other air handling equipment you may

require, and about Gyrol Fluid Drive for the smooth transmission of power or stepless variable speed control.



### AMERICAN BLOWER

AMERICAN BLOWER CORP., DETROIT 32, MICH.

Division of AMERICAN RADIATOR & Standard Sanitary CORPORATION

4 Years of War-Stimulated Improvement—On Top of 61 Years of Engineering Development



Heating Equipment



Ventilating Equipment



Gyrol Fluid Drive



Industrial Fans



Air Conditioners



Dust Collectors



Naturally, sausages look plumper, fresher in

# Armour Natural Casings

The greater resiliency of Armour Natural Casings keeps them clinging tightly to the meat—gives sausage the plump, well-filled, appetizing appearance that means a plus in sales-appeal.



Put your sausages in these fine natural casings for:

<i>Appetizing Appearance</i>	<i>Inviting Plumpness</i>
<i>Finest Smoked Flavor</i>	
<i>Protected Freshness</i>	<i>Utmost Uniformity</i>

**ARMOUR**  
and Company



## Meat Supplies for Coming Year Ample, O. E. Jones Reports

**M**EAT supplies for 1946-47 will be ample, O. E. Jones, vice president of Swift & Company, predicted this week at the ninth annual convention of the Super Market Institute in Chicago.



O. E. JONES

"The meat situation for the balance of calendar 1946 and for calendar 1947," said Mr. Jones, "looks about like this:

"There will be meat to sell and we think ample supplies of meat. Obviously any one looking into the future

runs the chance of being accused of gazing into a crystal ball. Any predictions must be tempered by recognizing that there are certain variables that can change the picture, such variables as feed, weather, crop conditions, etc. Feed is a factor, but currently feed is not a problem.

"The farmers have harvested the largest grain crop that the country has known. If there is a crop failure in 1947 the marketings of livestock will be increased rather than decreased. We don't look for a crop failure; in fact, in the last 30 years there have been only two serious crop failures and they occurred in the years 1934 and 1936, and from what our forecasters tell us, there is no dangerous prospect of a crop failure in 1947.

### More Beef for Civilians

"Weather has an important effect on marketings. If we have a dry hot season we will have liquidation of range stock, which will result in even more meat being available for the table than we are now predicting. But what I am about to say is predicated on average crop and pasture conditions. Better than average weather or crop conditions will not change the expected flow of livestock and worse than expected conditions will increase the flow of livestock, so it looks as though we will have substantial marketings of livestock in the year to come.

"With respect to specific types, I will deal first with beef. There is currently the largest supply of cattle in the country that we have had in history. The

(Continued on page 30.)

### F. I. PLANTS MAY USE U. S. GRADING ONLY ON OFFICIAL GRADED MEAT

Federally inspected establishments may use official grading terms, such as Prime, Choice, Good, Commercial, Utility, Canner and Cutter and the letters AA, A, B, C, and D, which are associated with these official grades of meat of cattle, sheep and calves, only on meat which is so graded by an official representative of the Federal Meat Grading Service. The announcement was made this week in Meat Inspection Division Memorandum 101, issued by A. R. Miller, chief of the federal Meat Inspection Division.

Impressions of stamps and labels bearing any of the above grading terms should be submitted by the official establishment for approval as provided for in Parts 266 and 267 of the Meat Inspection regulations. When such material is submitted, each copy should bear a statement, for the information of the MID, that the stamps or labels are for use on meat which is graded as indicated above. The new memorandum supersedes previous instructions on the subject.

### USDA CUTS BUYING FURTHER

The U. S. Department of Agriculture will cease making contracts for the purchase of foods for cash-paying foreign governments, effective December 31, 1946. Between now and December 31, the Department will continue to make contracts with cash-paying governments only to carry out previous commitments. The Department said that the announcement does not affect the status of the UNRRA program for which purchases will continue to be made.

Since procurement already had been discontinued on canned, frozen, and cured meats and lard, the new action affects the meat industry only insofar as purchases still are being made of fats and oils.

### MEAT PRICES DECLINE

The Bureau of Labor Statistics reported this week that wholesale meat prices fell 8.6 per cent for the week ended November 2. It attributed the decline to huge meat shipments now pouring to market. All meats except lamb and cured pork declined in price. Meanwhile, BLS reported, over-all average wholesale market prices fell 0.8 per cent for the week, with food prices registering a decline of 2.4 per cent. Current wholesale market prices remain above those of a year ago.

### CPA REVOKES CONTROLS OVER HIDES AND SKINS

The Civilian Production Administration has revoked its allocation controls over cattle hides and skins. The increased flow of cattle to the slaughter houses since the elimination of price controls on October 14 already has improved the supply situation and it should soon approach normal, CPA officials announced in rescinding Order M-310, governing the distribution of hides and skins.

Further retention of the order and the allocation system would therefore be detrimental and would defer the period of stabilization which should be reached as quickly as possible in the hide market, CPA officials said. They added, however, that despite the revocation of M-310 there is no intention at this time to remove the export controls and quotas on hides, skins, and leather.

The increased movement of cattle following the elimination of price controls will not be reflected fully in hides and skins for a matter of weeks because of the time lag involved in such factors as transportation and curing. CPA officials expected that the gap in supplies would be filled by withheld stocks of hides and skins coming into the market.

CPA also said that if M-310 and the allocation system were continued, it could have the effect of restricting purchases of hides and skins by the regular and established users and tanners to the limits established by the allocations, thus making it possible for speculators to buy any unallocated hides.

### USDA CONSIDERING BAN ON USE OF TRADE NAME WITH U. S. GRADE MARK

The U. S. Department of Agriculture is now considering an amendment to the regulations covering the grading and certification of meats, prepared meats and meat products, which would eliminate a section now permitting the insertion in grade identifying devices of the name or trademark of an applicant for grading and certification service.

Any interested person who wishes to submit written data, views or arguments concerning the proposed amendment may do so by filing them with Fred J. Beard, chief of the standardization and grading division, livestock branch, Production and Marketing Administration, U. S. Department of Agriculture, Washington 25, D.C., within 15 calendar days after the date of publication of this notice. The notice was dated October 31 and was filed with the *Federal Register* and made available for public inspection on November 5.

# A Packer Looks at Pre-Packaged Meats

**A**RE pre-fabricated and pre-packaged cuts in the program of the meat packer?

Before we attempt to answer this question, we must define what we mean by pre-fabricated and pre-packaged meats. But first, in the interest of simplicity, let us drop the term pre-fabricated, because if it's pre-packaged, it's got to be pre-fabricated.

Some people think of pre-packaged meats as quick frozen meats. Other people think of pre-packaged meats as fresh red meats, such as steaks, chops, roasts, etc. Still other people have in mind pre-packaged cured and smoked products, such as sausage, luncheon goods, loaf goods, ham, bacon, dried beef, etc. Let's dispose briefly of the last two before we get started on quick frozen.

On pre-packaged cured and smoked products, there is a likely possibility that the packer will eventually offer an

By F. W. SPECHT

Vice President, Armour and Company

While this statement on the outlook for pre-fabricated and pre-packaged meat cuts was made several months ago by vice president F. W. Specht of Armour, The National Provisioner believes that it is a succinct and authoritative analysis of the problem from the packer's standpoint.

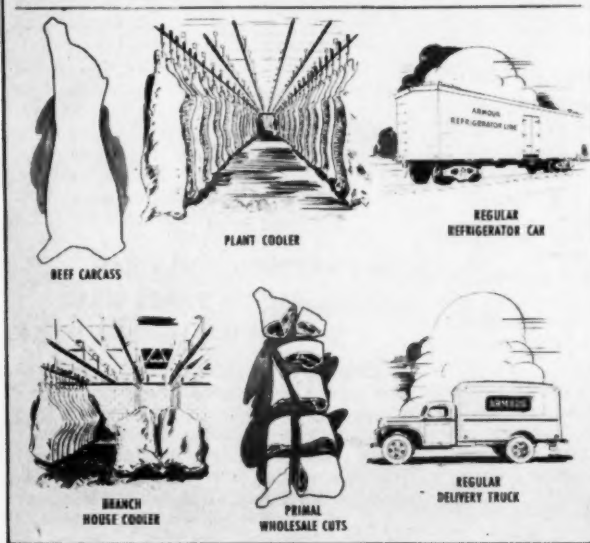
extent of this development may hinge largely upon advancements in adequately protecting these products from discoloration when exposed to light. If transparency is not essential, the problem is considerably less difficult.

On pre-packaged fresh red meats, the big problem has been and still is—How to maintain the quality and fresh appearance of the product, particularly when exposed to light.

New and improved packages and

On fresh red meats, the closer the pre-packaging operation is to the point where the final sale is made to Mrs. Housewife, the greater the possibility of success. Fresh red meats in pre-packaged form must be turned over quickly and their appearance and condition must be watched very carefully. If the retailer is willing to assume the responsibility of pre-packaging and all that goes with it, it is possible that he can do this job with some success. But

## The Packer HOW HE DOES IT NOW



extensive line of these products. As a matter of fact, most leading packers already have many items which would fall in this category. Sliced bacon is certainly a case in point. So is sliced dried beef, one pound pork sausage, short summer sausage, brick chili, bacon squares, smoked pork shoulder butts, picnics, etc.

Meat packers will continue to expand their activities in pre-packaging these and similar types of meat products. If transparency is essential, the

## CHARTS 1 AND 2

packaging techniques may be developed which will make it possible to maintain the quality and appearance of fresh meats for extended periods. However, on the basis of our experience to date, and the difficulties that would confront us in preparing and handling fresh red meats in pre-packaged retail cuts, we cannot see how we could possibly undertake an operation of this kind.

## The Packer HOW HE WOULD DO IT



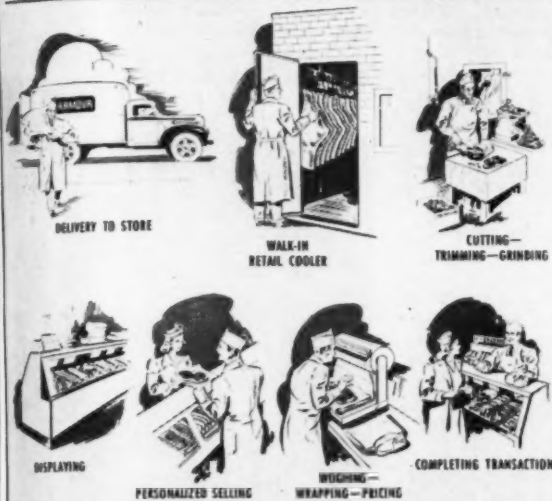
the possibilities of a big packer getting into the pre-packaged fresh red meat business look remote indeed.

And now, let's turn to pre-packaged quick frozen meats.

Many things have happened in the quick frozen food field, particularly in recent years. New freezing and packaging methods have been perfected. Frozen fruits and vegetables have become a successful industry. Locker plants have been growing by leaps and bounds. The public has become better

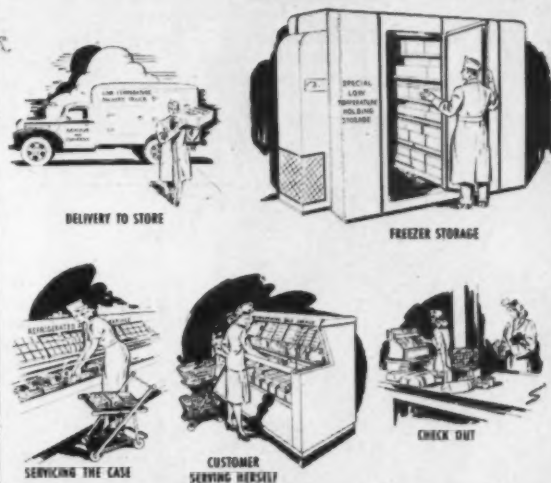
# The Retailer

## HOW HE DOES IT NOW



# The Retailer

## HOW HE WOULD DO IT



### CHARTS 3 AND 4

educated and better informed on frozen foods. New and improved methods of handling and displaying frozen foods have been developed.

While all this has been happening, there has as yet been no real opportunity to find out whether housewives will take to quick frozen meats. Extreme shortages of meat, OPA regulations and restrictions, and lack of equipment and packaging materials have made it next to impossible to try to find the answer.

There is no mystery about freezing meats—or packaging them—as far as we are concerned. We have been carrying on—and are still carrying on—extensive experimental work on quick frozen meats, and I believe we know how to freeze and package most meat products.

We have ready and available quite a number of quick frozen meat items—some for sales testing; some for actual distribution at the opportune time. These are completed packages in every respect—with labels, designs, product name, etc. These products would, I am sure, convince you that we can do the job of freezing and packaging. But, that is not the big problem.

### Effect on Industry Elements

In order that we may all have a better appreciation of this whole problem of pre-packaged, quick-frozen meats, let us try to visualize how the packer, the retailer, and the consumer would be affected if quick frozen meats were to become a reality.

Charts 1 and 2 show, first, how the packer normally operates, and second, how he would function if he were to go into the pre-packaged, quick frozen meat business.

Note particularly the changes that would take place in the normal mode of operation of the meat packer if he were to get into the pre-packaged quick frozen meat business.

1: Many of the functions of the retailer would be transferred to the packer. Cutting, trimming, packaging, weighing, etc., would be done at packinghouses instead of in the retail store.

2: The packer would need new and specialized equipment for quick freezing, pre-packaging, storage, transportation, etc.

3: Large numbers of specially trained workers would have to be added at packing plants.

4: The packers' costs of preparing products in pre-packaged form would increase greatly. On some items the added cost to the packer of preparing pre-packaged, quick frozen products

might be as high as 9c to 10c per lb. even after giving credit to utilization of fats, bones, and trimmings at the packing plant.

Under OPA there were 38 separate retail beef cuts. Remember, these were beef cuts only. The number of separate cuts of veal was 33. The number of lamb cuts was 20. In the case of pork, the number ran into the hundreds.

Now, getting back to beef, keep in mind that these were the standard OPA cuts. Normally, there are a great many more cuts. New England may want its meat cut one way, the West another way, the South still another, and so on. Also, keep in mind that there is more than one grade of meat. Multiply the number of cuts by the various grades and look at the large number you come out with.

### Revolution in Methods

Visualize, if you can, the revolutionary change that would have to take place in the packer's method of operating and his manner of doing business if he were to prepare all these products in quick frozen pre-packaged form.

In Charts 3 and 4 we have the retailer. His meat operations would see a tremendous transformation if he were to go completely into pre-packaged, quick frozen meats. The equipment and facilities the retailer now has for handling fresh meats, and the great number of operations he now performs through his butcher, would no longer be necessary. Instead, the retailer would need only storage space and self-service display cases for the specially prepared, pre-packaged meats.

Obviously, the retailer would have to pay more to the packer for his meats

(Continued on page 39.)



CHART 5



# LASTING PACKINGHOUSE FLOORS

By WALTER L. SHAPPARD, JR.  
Engineer, The Atlas Mineral Products Co.

**N**OT usually appreciated outside the industry are the floor problems of the modern meat packer. It is difficult to think of the meat and lard as corrosive, yet every packing-

paints and the like delays, but not for long, the final failure. These materials never make a floor acid-proof.

When a floor becomes cracked or loses its surface smoothness, as in the illustrations, it becomes a trap for further active corrosives, and for bacteria. It is next to impossible to clean, and unsanitary conditions prevail. In order to overcome this fault, the tendency is to do away with monolithic floors.

Many plants, realizing that acid-proof brick and tile (either red shale or white fire-clay) are *proof* against food acids and the normal run of cleaners, have installed acid-proof brick floors. If such a floor is laid, using a real acid-proof (not merely acid-resistant) cement to join the brick, then the problem is solved.

There are a number of floor contractors who resist the use of good cements for two reasons. (1) The real acid-proof cements take a little longer to lay and require a little more effort, pushing up labor costs. (2) The cements cost much more than Portland cement (which is, of course, *not* acid-proof). This means that the contractor for a completed job, must bid a higher price, and carelessness or waste on the job

will result in much more expense to him than carelessness with Portland cement.

A favorite trick of a contractor of this type is to bid the job very low, getting it away from his more scrupu-

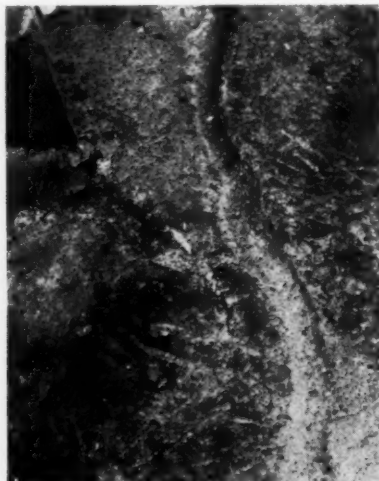


FIGURE 1

Note eroded condition of concrete floor, due to attack of food acids, fats and cleaners, with aggregate standing up from surface. Cleaners and liquids have cut a channel in the surface.

house engineer has seen the effect on the densest concrete of blood, fats, greases and oils. Floors must be frequently washed down with strong cleaners (usually alkaline) to maintain sanitation and these add their destructive effects to the acid of the foodstuffs.

Wooden floors become dangerously slippery and rot away in no time at all. Typical concrete sections are illustrated in Figures 1 and 2. This kind of attack may be expected in a fairly short time. The use of so-called hardeners, surface

**FIGURE 3**  
Here is a brick floor with Portland cement joints that has suffered damage and will become worse soon. Note the low eroded joints and cracks and the damage to brick edges and corners. The latter is frequently due to wheeled traffic over low joints.



FIGURE 2

This photograph shows a typical condition of a concrete floor around a drain. (Some packers will recognize this as resembling conditions found in their own plants.) In addition to their corrosive effect, meat juices, etc., get into cracks and furnish good breeding environment for bacteria.



lous competitors. He then comes weeping to the engineers, architects and owners saying that he misunderstood and that he has not included the higher price for the special cement due to error, not mentioning, of course, that the error was intentional to get the job. Often he succeeds in getting the specifications changed out of the kindness of the architect or engineer who does not realize that the use of Portland cement or some other non-acid-proof joint will result finally in results something like those in Figures 3 and 4.



FIGURE 4: FLOOR CLOSEUP

This is a closeup photograph of a brick and Portland cement floor.



In order to get the cement changed, the contractor usually agrees to "guarantee" the floor for a period, often for three years. The chances are that the contractor will be called back for repair and for re-grouting at least once every six months. He does this without saying anything, but at the end of the third year, when he is called back, the owner finds that he has purchased the repairs. The guarantee period is up. If a contractor wants to put in Portland cement or other non-acid-proof cement joints for a packer, he should be made guarantee earnings while out of production for repair, as well as the cost of the floor repairs.

By this time, what with corroded joints, leakage of foods and cleaners through the joints to the bed causing bacterial growth, odors, and further decay, chipped or cracked brick due to trucking over the edges of the brick where the joints are low, there just isn't any floor worthy of the name. (Look again at Figures 3 and 4.) Result: The engineer has now tried brick floors and found them unsatisfactory.

Now consider what would happen if the floor had been properly laid. Two kinds of cement that are really acid-proof are available. The oldest type is

FIGURE 5

Acid-proof brick is set in position on top of asphaltic layer. Joints are being poured full with an acid-proof and porous sulphur base cement, plasticized with synthetic rubber. This type of cement has high tensile, compressive and bonding strength. The initial cost of construction is higher than floors with ordinary cement joints.



layer such as a hot asphaltic cement. The brick or tile are either laid directly on this layer, or bedded in a shallow, dry grout resting on the impervious layer, and leveled. The vertical joints ( $\frac{1}{4}$  in. wide) are then poured full and overflowed with the hot molten cement, which is then permitted to cool. Picture 5 shows the method of pouring the molten cement in the joint.

After cooling, the excess above the joint is chipped off with brick hammers. This excess may be used again.

Picture 6 shows a floor of this type laid in the lard rendering room of a large eastern packinghouse in 1934, and still in use without repair.

The other type of acid-proof cement is a chemically-setting synthetic resin. Korez, Carbo-Korez, and Alkor are of this type. Alkor is acid and alkali-proof, the original cement of this type, with packinghouse installations in service since 1940 without repairs. These cements have tensile strength of about

1,000 lbs. per square inch, compressive strength of about 10,000 lbs. per square inch, and bonding strength to the brick of about 500 lbs. per square inch.

They come in two parts, a liquid binder and powder, which are mixed on the job to provide a chemically-setting mortar as required. To lay a floor with such a cement, the sub-base is prepared as above, covered with a hot asphaltic compound and the brick or tile buttered with the cement (see Picture 7) and laid in place (either in a dry grout or directly on the asphaltic layer and leveled. The finished floor is as shown in Pictures 8 and 9.

The purpose of the asphaltic layer is to provide: (1) for difference in coefficient of expansion between the brick floor and the concrete sub-base and, (2) as an added safety precaution to protect the sub-base in case of shock damage cracking the floor in one place, and permitting a leak below the brick. This

(Continued on page 40.)



FIGURE 7: LAYING FLOOR

Brick, with joints of a chemically-setting synthetic resin, is being laid directly on the asphaltic membrane.

the sulphur base cement, plasticized with synthetic rubber. Examples of this are Tegul-Vitrobond and Tegul-Tileset. These cements are strong, completely acid-proof, and non-porous. They have tensile strength of more than 600 lbs. per square inch, compressive strength in excess of 6,000 lbs. per square inch, and bonding strength to the brick in excess of 500 lbs. per square inch.

In order to lay a floor with either of these two cements, the concrete sub-base is prepared, pitched properly to drain, and is coated with an impervious



FIGURE 6: RENDERING ROOM FLOOR TEN YEARS OLD

This brick floor with joints of special acid-proof cement was laid in the lard rendering room of an eastern meat plant in 1936 and is still in service without repairs.

## Meat Outlook for Coming Months is Analyzed by BAE

**M**EAT production in 1946 as a whole may be about a billion pounds under the 22,900,000,000 lbs. produced in 1945, with most of the reduction in September and early October, the U. S. Bureau of Agricultural Economics reported this week. Slaughter of cattle, calves, and hogs during the balance of 1946 is expected to run ahead of last year. Slaughter of sheep and lambs, however, is likely to continue less than last year because of the smaller

number of lambs available from the reduced lamb crop.

In 1947, production of meat probably will be at least as large as in 1946 and may be larger. Cattle marketings are likely to continue large throughout the winter and spring, as many producers believe that the high prices now prevailing will not be continued into 1947-48. Hog slaughter through March will be about as large as a year earlier as the balance of the 1946 spring pigs come to market. A more-than-seasonal reduction in hog slaughter is in prospect, however, for the spring and summer months, as the result of the sharp drop in the size of the 1946 fall pig crop. Because of the current high prices

for hogs and prospective lower prices for corn, the number of sows and gilts bred for spring farrow is likely to show a substantial increase over last year. The spring pig crop of 1947 probably will be the largest since the record crop of 1943. This will mean a substantial increase in hog marketings in the fall and winter of 1947-48.

Despite reduced pork output in the spring and summer of 1947 and a probable further reduction in output of lamb and mutton, civilian supplies of meat for 1947 as a whole will be at least as large as the 145 lbs. per person consumed in 1946.

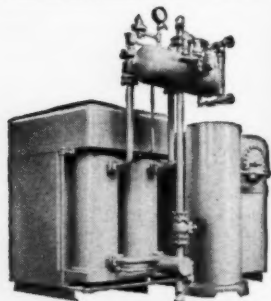
In addition to the large numbers of grass-fed cattle now coming to market, the slaughter supply will be augmented in a few months by large numbers of grain-fed cattle. Shipments of stocker and feeder cattle into the 11 Corn Belt states from July through mid-October this year were of near-record size. Large numbers of feeder cattle were carried on grass through the summer and early fall, and will be put on grain feed during the late fall and winter. Abundant moisture in September and early October in the Southern Great Plains area from Nebraska to Texas has resulted in excellent wheat pastures. A keen demand to graze cattle on these pastures has developed and a relatively large number of cattle is expected to be winter-fed in that area.

Because of the larger-than-usual proportion of feeder calves and light weight cattle put on grass or grain feed to mid-October, the supply of fed cattle from late spring to early fall 1947 is expected to be larger than in recent years. Feed costs are high and the cost of feeder cattle also is high. If fed cattle marketings in the late spring and summer are large, returns to feeders from this season's operations may not be so profitable as in 1945-46.

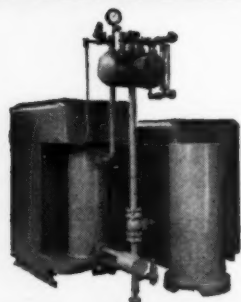
Slaughter of hogs during the first half of October was much less than a year earlier, leaving a larger number of spring pigs than a year earlier for slaughter after October 15. Large supplies of new-crop corn and higher hog prices will tend to delay marketings of 1946 spring pigs as hogs are fed out to heavy weights. Hog slaughter in the first quarter of 1947 probably will exceed that of the final quarter of 1946.

Beginning in April or May 1947 hog slaughter will be less than a year earlier, possibly by 15 to 20 per cent, reflecting the marked reduction in the size of the 1946 fall pig crop. These pigs will largely be marketed in April-September 1947.

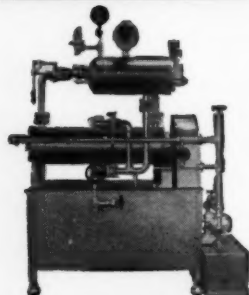
As marketings increase seasonally this fall and winter, prices of cattle and hogs may decline. However, prices may again advance in the spring, when hog marketings will decline fairly sharply and cattle marketings will be down seasonally. There are some indications that overall consumer demand may weaken in 1947. Should this develop, prices of meat animals probably would be lower in the marketing year beginning October, 1947 than now.



100 LBS. CAPACITY UNIT



50 LBS. CAPACITY UNIT



25 LBS. CAPACITY UNIT



## of uniform quality more economically processed on a continuous basis

**T**HESE VOTATOR units for lard processing chill and plasticize the hot oil in seconds as it flows through the system. A remarkable volume is handled in relation to size of the VOTATOR apparatus. They take up less than half the floor space required by open equipment of similar volume. Self-contained, closed, they prevent contamination and loss of materials, permit mechanical control of aeration, exclude moisture, assure most economical possible use of refrigeration. You get lard of uniform quality at less cost. The Girdler Corporation, Votator Division, Louisville 1, Kentucky.

### DISTRICT OFFICES:

150 Broadway, New York City 7  
2612 Russ Bldg., San Francisco 4  
617 Johnston Bldg., Charlotte 2, N. C.



VOTATOR—T. M. Reg. U. S. Pat. Off.

prices  
gilt  
show  
year.  
bably  
d crop  
antial  
e fall

n the  
and a  
put of  
ies of  
be at  
person

ers of  
market,  
mented  
ers of  
stocker  
n Belt  
October  
l size.  
e were  
summer  
a grain  
winter.  
er and  
Great  
xas has  
ures. A  
n these  
latively  
ed to be

ual pro-  
light  
ain feed  
d cattle  
1947 is  
recent  
the cost  
fed cat-  
ing and  
feeders  
may not

the first  
than a  
number  
rlier for  
rge sup-  
her hog  
etings of  
ed out to  
r in the  
will ex-  
f 1946.

1947 hog  
a year  
per cent,  
on in the  
p. These  
in April-

seasonally  
attle and  
rices may  
when hog  
y sharply  
down sea-  
ndications  
and may  
s develop  
bly would  
ear begin-

er 9, 1946

KIMBERLY CLARK • KIMBERLY CLARK • KIMBERLY CLARK • KIMBERLY CLARK • KIMBERLY CLARK • KIMBERLY CLARK • KIMBERLY CLARK

Illustration by J. M. Davis. Copyright 1946 by J. M. Davis.



... the eyes have it !

... and in packaging too . . . people react to "eye appeal". Often as not when a package stands out in the eyes of the public, it's a DANIELS designed product. Let DANIELS put "eye appeal" into your packaging.

**DANIELS**

MANUFACTURING COMPANY

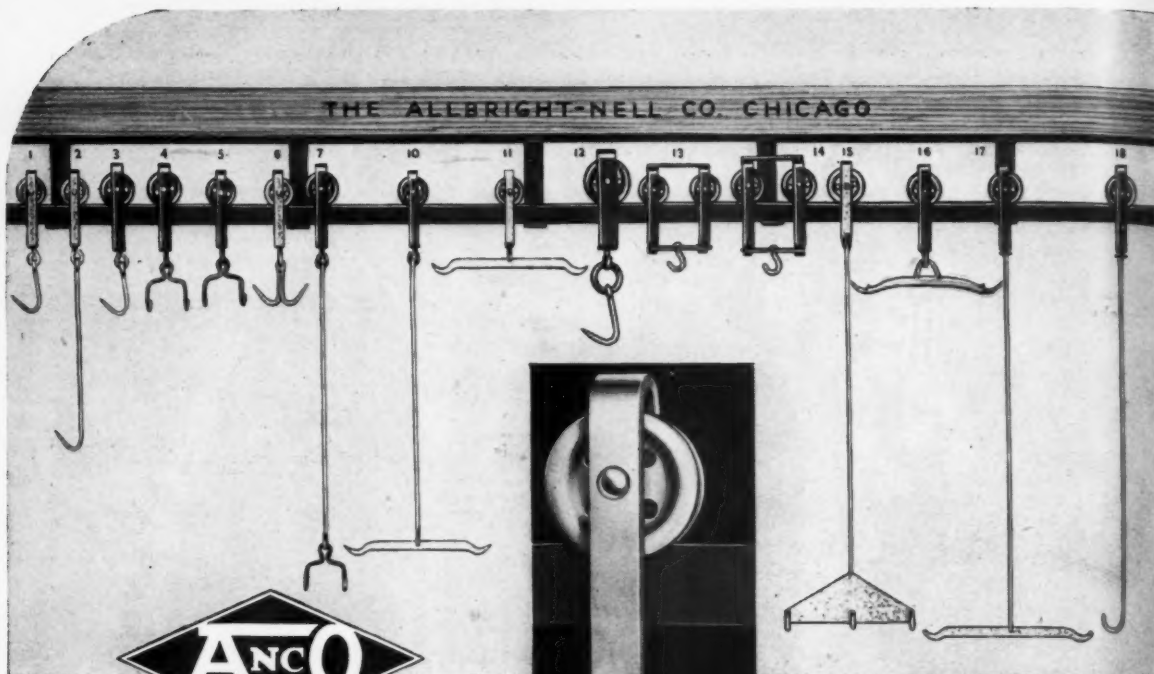
SHAWANOE, WISCONSIN

MULTICOLOR PRINTERS • CREATORS • DESIGNERS

**PREFERRED PACKAGING SERVICE**

The National Provisioner—November 9, 1946

Page 23



**TROLLEYS  
ARE BUILT TO  
SPECIFICATIONS  
THAT INSURE**

*Long Life*

Too often overhead Trolleys are considered a "small" item of equipment in the average packinghouse, and their purchase and maintenance are not given proper consideration. ANCO on the contrary always considers Trolleys an important part of packinghouse equipment, and, therefore, holds to very high standards of materials and production. Perfect design, balance, uniformity, and highest grade of materials, together with rigid inspection make ANCO Trolleys the accepted standard in hundreds of packinghouses today.

**THERE'S AN ANCO  
TROLLEY FOR EVERY  
PACKINGHOUSE NEED**

**THE ALLBRIGHT-NELL CO.**

5323 So. Western Blvd., Chicago 9, Ill.

P  
• A  
reser  
Roya  
centl  
sente  
Niche  
City,  
The  
Presi  
where  
• Th  
visio  
New  
chase  
form  
Oper  
Ralph  
Lloyd  
• Th  
ton,  
city  
this  
tions.  
by F  
• Jol  
Comp  
comp  
house  
1942,  
peare  
• Pl  
the c  
to h  
house  
la. E  
and s



# Up and down the MEAT TRAIL

## Personalities and Events of the Week

- A hindquarter and loin from the reserve champion lamb of the American Royal Livestock Exposition held recently at Kansas City, Mo., was presented to President Truman by G. W. Nichols Order Buying Co., Kansas City, who had purchased the animal. The presentation was made at the President's home in Independence, Mo., where he was visiting.
- The newly organized Never Idle Provision Co. recently began operations at New Philadelphia, O. in a building purchased from George Rasche, jr., which formerly housed the Only Sausage Co. Operators of the new company are Ralph Rotacher, Herman Gasser and Lloyd O'Connor.
- The Morrilton Packing Co., Morrilton, Ark., has rebuilt its plant at that city which was destroyed by fire earlier this year and recently resumed operations. The plant is owned and operated by Felix Schlosser.
- John S. Pendleton, former Swift and Company employe and manager of the company's Northampton, Mass., branch house at the time of his retirement in 1942, died recently after what had appeared to be a successful operation.
- Plans were recently completed for the construction of a concrete building to house the Oakland, Cal., branch house of John Morrell & Co., Ottumwa, Ia. Refrigeration equipment, storage and smoke rooms are included in the

plans for the building. The firm of Henschein, Evers & Crombie, Chicago packinghouse architects, drew up the plans and will handle the construction.

- The Faultless Foods Co., Seattle, Wash., which specializes in the packing of meat balls, is doing some extensive remodeling of its plant, including installation of a large freezer compartment.

- Julius A. Carstens, one of the founders of the Carstens Packing Co., Seattle, Wash., recently celebrated his golden wedding anniversary. He and Mrs. Carstens played host to a large group of friends at a reception in the ballroom of the Olympic hotel at Seattle.

- Woody's Locker Market containing 400 frozen food lockers and also operating a custom slaughtering service has been opened at St. Marys, Kans., by W. D. Woody. Capital invested in the new firm was reported at \$18,000.

- Southern California Meat Co. recently announced plans for the construction of a locker room and laundry at a combined total cost of \$13,000 at the company's Vernon, Cal., plant.

- L. M. Bodenhamer, 59, salesman in the northeast Arkansas territory for Armour and Company, died November 1, at Jonesboro, Ark. He is survived by his widow and three brothers.

- Rome Provision Co., Rome, Ga., has announced plans for the addition of a meat processing and storage building to their plant, at an estimated cost of \$33,000.

- The Keystone Brokerage Co., Philadelphia, Pa., has opened a Boston,

## New Canned Meats Firm

### Is Organized in Chicago

Production, sales and distribution of canned meats and foods was started at Chicago recently by the newly organized



R. E. SPIEL

John M. Eagle & Co., Inc., according to an announcement made this week by Robert E. Spiel, president of the firm. Other executives are John M. Eagle, chairman of the board, and John L. Fortune, jr., treasurer.

Spiel was formerly director of merchandising for a Chicago advertising agency and specialized in

point-of-sale advertising, serving many well known food companies. Eagle until recently was vice president and general manager of Ready Foods Canning Corp., Chicago. Previously he had been general manager of the canned foods division, Wilson & Co., Inc. Fortune had been affiliated in an executive capacity with a Chicago brewery.

Mass., office in order to facilitate handling of customers in the New England territory, according to a recent announcement by W. Robertson, president of the firm. Another company branch office is located at Chicago.

- Max Kraus, president of M. Kraus & Bros., Inc., New York city, died recently in that city following a brief illness. He is survived by his widow, three sons and three brothers. The eldest son, Jerome, who is vice president of the company, is carrying on the business with no change in policy.

- Kaufman, Lippincott & Eggers, Los Angeles architect firm, has been commissioned by the Los Angeles county board of supervisors to prepare plans and specifications for construction of a slaughterhouse at the Wayside Honor Farm in Los Angeles county. The plans call for a one-story building containing approximately 2300 ft. of floor space.

- The Del Rio Packing Co. was recently incorporated at Independence, Mo., by T. W. Snively and L. W. Koehler with \$10,000 authorized capital stock.

- Dr. Abner K. Kuttler, inspector in charge of veterinary field activities of the U. S. Bureau of Animal Industry in Illinois, has been appointed head of the Bureau's tuberculosis eradication division, the U. S. Department of Agriculture announced this week. In assuming



## HOTDOGS COOKED BY RADAR

The favorite American delicacy, the hot dog, is shock-cooked by this electronic device in Paramount's newest Popular Science reel. With the lid closed, electricity flashes through the meat, seals in the natural meat juices and cooks the frankfurters in only 60 seconds. The cooking device will be found in the lower left-hand corner of the picture.

his new duties November 17 at headquarters in Washington, he succeeds Dr. A. E. Wight who retired recently.

- Members of the Texas Swine Breeders Association will launch a campaign throughout the state to encourage the upgrading of purebred hogs in order to bring higher prices at the packing-houses, according to a recent statement quarters in Washington, he succeeds Dr. A. E. Wight who retired recently.

- George Nichols, meat processor at Winterset, Ia., recently announced plans for entering the wholesale meat business after enlarging his processing facilities. Nichols plans to operate refrigerated trucks to distribute his products throughout the state.

- Roger W. Lockrem was recently appointed district manager for Iowa and Nebraska for Geo. A. Hormel & Co., Austin, Minn. Prior to service in the U. S. Navy, Lockrem was with the company for seven years.

- The American National Livestock Association, which will hold its golden jubilee convention in Phoenix, Ariz., in January of next year, recently appointed E. Ray Cowden, widely known Arizona state cattleman, as general chairman. The appointment was announced by Fred Fritz, president of the Arizona Cattle Growers Association, which will be host to the convention.

- More than 80 per cent of the total food supply of Denver, Colo., was cut off recently by a strike of 1,500 meat cutters and food clerks over demands for higher wages. More than 110 of the city's largest retail food stores and meat markets were closed.

- A motion for a new trial in a lawsuit over establishment of a rendering plant near Chillicothe, Mo., was overruled recently in the County Circuit Court by Judge James Davis. Judge Davis had earlier granted a permanent injunction against construction of the proposed plant on the grounds it would constitute a farm neighborhood nuisance.

- James Revelle, 57, an employee of Cudahy Packing Co. for over 35 years and former personnel manager of the company, died recently at Wichita, Kans.

- A new contract calling for wage increases ranging from 7 to 27c per hour for various classifications of employees was ratified recently by 1500 members of the AF of L Butchers and Sausage Makers Union, local 545, who work for the Krey, American, Heil and Sieloff packing companies, all of St. Louis, Mo.

- J. L. McLam, manager of Swift & Company's White River Junction, Vt., branch house and an employee of the firm for 35 years, retired recently. He is succeeded by A. L. Hutchinson, former manager at Brattleboro, Vt.

- The Philadelphia, Pa., board of zoning adjustment recently took under advisement a petition by Walter Seiler, president of Karl Seiler & Son., Philadelphia meat processors, for permission to build an abattoir in that city. At present the company's slaughtering is

## Veteran Morrell Employee

### Retires After 45 Years

R. D. Rogers, sales manager of the central route car division, John Morrell & Co., Ottumwa, Ia., for the past 20 years and an employee of the company



R. D. ROGERS

for 45 years, retired from his duties October 31, according to an announcement made recently by J. C. Stentz, first vice president in charge of sales. Stentz named J. F. Fulton to succeed Rogers and W. F. Evans as assistant manager of the department.

Rogers, who was honored at a party given by business

associates at the Ottumwa country club on the occasion of his retirement, joined the Morrell organization in 1901 as a stenographer in the sales department. In 1909 he became secretary to the late T. D. Foster and the late John H. Mor-



W. F. EVANS



J. E. FULTON

rell and from then on "did almost everything" in his climb to the position he held at retirement.

Fulton has been with Morrell for 15 years, the last two as assistant to Rogers. Evans joined the firm in 1937. He has assisted Rogers and Fulton since his release from military service.

done in West Virginia and the carcasses shipped to Philadelphia for processing. Plans for the proposed structure call for a glass-brick building, air conditioned and with no open windows.

- John W. Rath, chairman of the board of directors, Rath Packing Co., Waterloo, Ia., is a member of the special gifts committee for the Waterloo community fund drive. Rath has been active in these drives since 1923.

- The Common Council of New Britain, Conn., recently voted to lease the municipal slaughterhouse to A. T. Bianca and J. P. Zizzamia, war veterans, for five years beginning November 1 of this year. The move marks the end of 30 years of municipal operation of the

abattoir, which will be operated as the New Britain Packing Co.

- A recent fire at the Schneider Meat Co., St. Louis, Mo., caused damage estimated at \$25,500 to the building and contents. One wall and part of the roof of the two story building collapsed. Cause of the fire was undetermined.

- Chester J. Reid, advertising executive of the Albany, N. Y., Division of the Tobin Packing Co., was recently awarded a straw hat with a large red feather for topping the men's teams of that city in percentage increase in the local community fund drive.

- C. B. Robinson, formerly connected with the Jefferson Packing Co., Beaumont, Tex., will take over the duties of superintendent at the Beaumont city abattoir on November 10. He will replace W. O. Sadler, jr., who has announced he will accept a position with the South Texas Rendering Co.

- Plans for the extensive remodeling of the Kaufman Meat Co.'s plant at San Jose, Cal., have been completed by Mario Ciampi, San Francisco packinghouse architect. Plans call for a reinforced concrete building 100 by 100 ft. in area, one story high and with a mezzanine floor, at an estimated cost of \$100,000.

- The Fort Pierce, Fla., city commission recently granted permission to David Fee for the proposed establishment of a frozen food plant in that city. Fee has applied to the CPA for a construction permit.

- Garvin W. Neil, 47, Buffalo, N. Y., district manager for the Hygrade Food Products Corp., New York city, was fatally injured recently when his car crashed into a viaduct in Buffalo. Neil had been affiliated with Armour and Company for over 20 years and joined Hygrade in 1940 as assistant manager of the Newark, N. J., plant. In 1944 he was made district manager in charge of the New York and Philadelphia areas.

- A building permit has been issued for construction of an \$85,000 addition to the plant of the Peterson Manufacturing Co., rendering firm of Los Angeles, Cal.

- The Brodhead Livestock Cooperative was recently incorporated at Brodhead, Wis. to buy, sell, process, handle, transport, store and market livestock and livestock products. Incorporators include R. J. Douglas, Evert Groen and C. D. Wilkie. Capital is listed at 800 shares of common stock at \$1 per share and 500 shares preferred at \$10 per share.

- John S. Pendleton, manager of the Northampton branch of Swift & Company for 11 years prior to his retirement in 1942, passed away recently. He served the company for 33 years and was 66 years old at the time of his death.

- The Colesie Sausage Co. started operations in its new \$150,000 plant at Los Angeles, Cal., on October 28. The plant can produce 100,000 lbs. of sausage products per week. Officers of the

# MIL-O-SEAL *AND ONLY* MIL-O-SEAL *provides*

BEAUTIFUL  
MULTI-COLOR TONE  
PRINTING

ALL-OVER DESIGN  
AT NO EXTRA COST!

Yes — Mil-O-Seal offers all the eye-appeal of rich, vivid multi-color printing — and beautiful all-over designs at greater economy than any other casing! Here is a casing that compels attention to your product, builds brand identity and stimulates sales with a fresh, appetizing appearance! Write Milprint today for complete information.

## PLUS THESE OTHER FEATURES

**STOPS SHRINKAGE** — No costly overnight "cooler shrinkage" Mil-O-Seal practically stops all weight loss over long periods!

**STOPS MOULD** — The special properties of Pliofilm prevent formation of ugly fungi and product mould.

**STOPS SLIME** — No loss of man hours removing slime! Mil-O-Seal stays sparkling and clean under long storage.

**HOLDS APPETIZING PRODUCT COLOR** — Mil-O-Seal prevents discoloration — keeps fresh longer than conventional cellulose casings.

# MILPRINT Inc.

PACKAGING CONVERTERS PRINTERS LITHOGRAPHERS

plants at Milwaukee, Philadelphia, Los Angeles,  
San Francisco and Tucson

PACKAGING HEADQUARTERS  
TO THE  
MEAT PACKING INDUSTRY



firm are: J. W. Colesie, president; M. D. Campbell, vice president; W. O. Coleman, secretary; and J. L. Bickley, office manager.

● A. D. Donnell, secretary and plant superintendent, Rath Packing Co., Waterloo, Ia., is president of Rolling Acres, Inc., recently organized to finance a federal veterans' housing project in Waterloo. The firm has filed articles of incorporation to deal in real estate. Capital is reported at \$50,000.

● Robert Marks, formerly chief, Regional Food Enforcement Section, OPA, which embraced seven midwestern states, is now a member of the law firm of Marks and Marks, 110 S. Dear-

born st., Chicago. Mr. Marks was also a member of the advisory committee of the national Enforcement Section and helped formulate many of the food controls while with the government agency.

● Jeremiah T. Murphy, 69, retired employe of Armour and Company, Milwaukee, died recently at a hospital in that city. Mr. Murphy had been an Armour employe for 43 years—30 of them in the Milwaukee plant—at the time of his retirement in 1938. The late P. D. Armour often described Murphy as an authority on the grading and judging of dressed beef. He is survived by his widow, a son, three daughters, five sisters and seven grandchildren.

● Ralph Keller has been appointed to the newly created position of manager of selling operations in the Chicago office of Geo. A. Hormel & Co., according to an announcement recently issued from the company headquarters at Austin. Keller, who has been with the firm for 18 years, was previously manager of the Chicago flavor sealed division. Other promotions announced include that of N. J. Testa to manager of packing division sales, R. L. Todd as head of flavor sealed division sales and Ross Swickard as head of dry sausage sales.



RALPH KELLER

● R. D. Dishman, general manager of the Baldrige Packing Co., Vernon, Cal., announced recently that the plant had reopened for operations after having been shut down since September 3 this year while the killing floor was completely remodeled and other improvements made.

● The Associated Meat Jobbers Association of Southern California has appointed a special committee to formulate plans for the solving of major problems confronting meat wholesalers. Members of the committee are Frank McGill, Felix Napolitano, John Krantman, Joseph Breyer and Louis Kahn.

● Morris Packing Co., Inc., Leavenworth, Kans., has taken over operation of the Keenan Packing Co., Coffeyville, Kans., according to a recent announcement by A. L. Morris, owner.

● Jeff Hamilton has purchased the Ashland, Kans., slaughterhouse formerly owned by Ralph Wyatt and has assumed active management.

● Felix Packing Co., Los Angeles, Cal., operated by Felix Napolitano, has moved its plants to larger quarters in that city formerly utilized by the Norman Meat Co.

## Quick Frozen Chicken a la King in Mass Production . . .



Weighting 4 ounces of Chicken Meat for uniform, profitable Chicken a la King packaging. College Inn Food Products Co., Chicago, Ill.

Quality Chicken a la King in Mass production requires real skill, careful processing and accurate packaging to be profitable. Yet the College Inn Food Products Company is doing this job successfully and profitably. Big, plump chickens, mushrooms, peppers and pimientos go into this fine product. These ingredients are packed by hand in 12 ounce containers and quick frozen at 40 degrees below zero. Each package contains 4 full ounces of chicken meat (weighing operation illustrated) to assure a uniform package. High speed EXACT WEIGHT Scales are used. If you have a similar operation write for full details today.

**INDUSTRIAL PRECISION**  
**Exact Weight Scales**

**THE EXACT WEIGHT SCALE COMPANY**

400 West Fifth Ave., Columbus 8, Ohio

Dept. F

783 Yonge St., Toronto 5, Canada

## Banfield Co. Leases LeDuc Plant at Springfield, Mo.

The Banfield Packing Co., Tulsa, Okla., has taken over operation of the LeDuc Packing Co., Springfield, Mo., according to an announcement made recently by W. A. Humphrey, manager of the company. H. C. LeDuc, owner of the Springfield plant, leased it October 1, to the Banfield company for two years with an option to purchase. New machinery is being installed in the plant at a cost of \$8,000. The firm plans to kill hogs as well as cattle and is installing electric hoists and hog de-hairing machines. After materials become available the building will be remodeled and a curing room added in the basement.



pointed to  
manager  
Chicago



KELLER

avor sealed  
ickard as

anager of  
rnon, Cal.  
plant has  
er having  
ber 3 this  
was con-  
improve.

ers Asso-  
a has ap-  
to formu-  
of major  
olesalern.  
re Frank  
an Kran-  
s Kahn.

Leaven-  
operation  
offeyville,  
announc-

the Ash-  
formerly  
assumed

eles, Cal.,  
ano, has  
arters in  
the Nor-

LeDuc  
l, Mo.

, Tulsa,  
on of the  
eld, Mo.,  
made re-  
manager  
owner of  
l it Oc-  
pany for  
purchase.  
ed in the  
rm plans  
e and is  
hog de-  
rials be-  
ill be re-  
ed in the



**Corn Products  
Sales Company**  
37 BATTERY PLACE NEW YORK 3, N.Y.

## Ample Meat, Says Jones

(Continued from page 17.)

figure ranges somewhere between 85 and 88 million head. The total production of beef during the year to come is expected to be about as large or a little larger than it was in 1946. But the civilian consumption of beef is expected to increase over the 1946 consumption for the reason that we anticipate less government purchasing.

"Pork production in 1947 will be about 5 per cent greater than 1946, but the civilian consumption will be 7 per cent greater than it was in 1946, due again to anticipated reduced buying by

the United States government.

"There will be less veal in 1947 than in 1946, but 1946 was one of the biggest years on record for veal, and despite a slight decrease in 1947 there will be a good supply available. Civilian consumption of veal will be reduced in about the same proportion as the production declines, but again there will be a good supply.

"There will be a substantial drop in lamb and mutton production during 1947. It is estimated there will be 15 per cent less lamb and mutton produced and about 12 per cent less lamb and mutton consumed during 1947 than there was during 1946. Lamb, however,

accounts for less than 4 per cent of the total meat consumed so it isn't expected that the reduction in lamb will have a great influence on the amount of meat consumed.

"It is expected there will be an increase in total meat consumed during 1947 of 2 lbs. per person over 1946, which will bring the per capita consumption of meat in 1947 up to 149 lbs. per person, as compared to 147 lbs. per person consumed in 1946.

"With respect to poultry supplies, the total chicken meat output in 1947 is likely to run somewhat larger than the 1946 production. Roughly the 1947 production will be about 9 per cent greater than the 1946 production, about 8 per cent less than the record production of 1943, but nearly 52 per cent greater than the 1935-39 production. The upturn in chicken production will be brought about by an easier feed situation and a more profitable relationship of chicken prices to feed prices.

"Turkey production in 1947 is apt to exceed the large production in 1946 and is apt to equal the record set in 1945. Net returns from turkeys this year will be favorable, which should stimulate demand for poults next winter and spring, particularly in view of the much easier food situation.

"Briefly that is the picture. There will be a good supply of meat during the coming year and opportunity is ahead of us that will enable this group again to perform so ably their service to the industry and to the American people."

# 4 MIGHTY SOUND REASONS WHY BEMIS CAN GIVE MEAT PACKERS BETTER SERVICE ON SUPPLIES

Here they are:

(1) Years of experience in working with the meat packing industry. (2) A complete high-quality line of bags, covers and other textile products.

(3) The strategic location of Bemis plants and sales offices throughout the country assures prompt service.

(4) Ordering from one source—Bemis—conserves time and effort.

### Bemis Products Serving The Meat Packing Industry

Lard press cloths • parchment lined pork sausage bags • ready to serve meat bags • cheesecloth • beef neck wipes • bleaching cloths • scale covers • inside truck covers • delivery truck covers • cotton and bur-lap ham and bacon bags • cotton tierce liners • roll or numbered duck for press or filter cloths.

## Bemis Bags

**BEMIS BRO. BAG CO.**

OFFICES: Baltimore • Boston • Brooklyn • Buffalo • Charlotte  
Chicago • Denver • Detroit • East Pepperville • Houston  
Indianapolis • Kansas City • Los Angeles • Louisville  
Memphis • Minneapolis • Mobile • New Orleans  
New York City • Norfolk • Oklahoma City • Omaha  
Orlando • Peoria • St. Helens, Ore. • St. Louis • Salinas  
Salt Lake City • San Francisco • Seattle • Wichita  
Wilmington, Calif.

## ARGENTINE GOVERNMENT PUTS CEILINGS ON MEATS

Meat ceiling prices were decreed by the government of Argentina this week, effective December 1, at which time prices will be leveled off about 25 per cent from present quotations. The Foreign Trade Promotion Institute, which controls meat exports, announced that export meat prices would be increased "not less than 30 per cent for chilled and 20 per cent for canned meats" above the prices paid in the last two years.

Beef for local consumption, now retailing at 30c a kilogram—slightly above two pounds—was ordered reduced to 23c, with veal and other meats proportionately lower. A 17c ceiling was set for meat sold in the weekly municipal fairs, where prices are always lower than in the regularly established markets.

An announcement made by the Central Bank president said that ceilings should result in an annual saving for Buenos Aires consumers of \$25,000,000 "which will not be paid to profiteers."

Watch the Classified Advertisements page for bargains in equipment and for employment opportunities.

# Pre-Seasoned FLAVOR WINS FAVOR HERE



Pre-seasoning with the NEVERFAIL 3-Day Ham Cure will keep **your** product in demand . . . now, and in the future when competition again becomes keen. NEVERFAIL Pre-seasoning imparts to hams that good, old-fashioned, full-bodied ham flavor, completely free of the "porky" taste which is sometimes left by other short-time cures.

NEVERFAIL is a combined curing and seasoning compound. **The seasoning goes in with the cure**, penetrating every morsel and fibre of the meat. The result is a truly **distinctive** flavor . . . a savory, aromatic goodness . . . which has never been duplicated. At the same time, NEVERFAIL creates an even, appetizing pink color, and produces a meat texture which is tender and juicy but never soggy.

## PRODUCTION ECONOMIES, TOO!

As a prepared, ready-to-use cure, NEVERFAIL cuts production expense because it puts your material cost on a fixed basis . . . eliminates the variable rising labor cost involved in mixing your own curing preparation. And of course, the efficiency of reduced processing time will enable you to cut **more** hams with your present man-power and curing facilities. Get complete information! Write today!

"The Man Who Knows"



"The Man You Know"

# NEVERFAIL

## Pre-Seasoning 3-DAY HAM CURE

### H. J. MAYER & SONS CO., Inc.

6819-27 S. ASHLAND AVE. • CHICAGO 36, ILL.

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

## Sales Compensation Plans Need Revision; New Talent is Required, Says Expert

"A sales compensation plan must be so designed that a unanimity of interest exists between sales management and salesmen so that salesmen want to do the things that sales management wants done," declared James C. Olson, partner in the New York office of Booz, Allen & Hamilton, management counsellors, in addressing a recent meeting of the Chicago Sales Executives Club.

Olson stressed the fact that in many businesses today there is the need for reappraisal of the sales compensation

plans now in effect. "A surprising number of companies have no carefully formulated plans, and relatively few plans have been overhauled since the 30's," he said. "Wage costs per unit of production have increased more than 50 per cent since 1939, and unit prices will at best stay at or near present levels. As a result, top management is going to request that selling expenses be lowered and sales executives should study distribution programs now with the objective of devising more economical plans.

"There has been little real selling effort required of many salesmen for the past seven years," Olson continued. "Men who have entered the field in many lines since 1939 have never known

aggressive, competitive selling. Sales executives, therefore, have the job of inspiring this sales personnel into going to work and becoming an effective selling team. Doing this when your salesmen in many instances have been paid well for doing little, motivates against revising a sales compensation plan so as to achieve lower unit selling costs.

"Another problem," he said, "is attracting new talent to the sales field. During the war years young men didn't enter the selling field, and experienced salesmen were often transferred to other work. Now, sales executives must hold the more capable men on their sales forces and attract new ones. Doing this requires a sales compensation plan, attractive in terms of incentive. Maintaining present or achieving lower direct selling costs will be difficult in view of this."

Olson concluded his address with suggestions to sales executives on the task of reappraising compensation plans.



Sausage, meat loaves, Chili Con Carne —  
any ground or chopped meat product is improved in

- ➡ Eye Appeal
- ➡ Texture
- ➡ Flavor
- ➡ Food Value

by the addition of nonfat dry milk solids.

It pays dividends in modern competition to use nonfat dry milk solids. Our Meat Products Service will be glad to help you with your formulas.

AMERICAN DRY MILK INSTITUTE, INC.  
221 N. LA SALLE STREET, CHICAGO

## PROTEIN AND FAT HELP IN EFFICIENT FOOD USE

Consumer demand for meat or other protein and fats for food is more concerned with the economics of the human body than with the economics of the market place, according to a recent report by Dr. E. B. Forbes, professor emeritus of animal nutrition at Pennsylvania State College.

Speaking at the one-hundredth birthday celebration of the University of Buffalo school of medicine, Buffalo, New York, Dr. Forbes stated that fat and protein favor the quick transformation of food into body substance with a minimum of energy waste. This is not surprising, he pointed out, in view of the fact that human and other animal bodies are made up principally of fat and protein.

Many people have wrong ideas of the effects of foods in nourishing the body, he declared. The reason behind these false ideas is that people base their assumptions on the study of the effects of one class of foods fed by themselves. The notion popular in the past that meat should not be eaten during hot weather because of the heating effects of proteins was cited by Dr. Forbes as an example of these wrong concepts.

The professor found in his 24 years of study that meat or other protein food which has a high heating effect when fed alone has exactly the opposite effect when served in a mixed diet such as people normally eat. He found the same to be true of fats. The efficiency with which the energy of a complete diet was used increased in proportion to the amount of fats in the diet.

"No one essential is more essential than another," Dr. Forbes concluded. "The maximum usefulness of each food substance and of the entire diet depends on the satisfaction of the body's needs for nutriment."



# IMAGINE YOU WEARING AN ASPHALT RAINCOAT!

Probably you'd look terrible. But one thing is sure—you'd stay dry! Asphalt keeps out moisture. That's why we use asphalt in our bags to help keep Diamond Crystal Salt dry, and prevent caking.

Salt usually cakes when exposed to excessive humidity. Moisture condenses on salt particles, forming a thin layer of brine. Then, in dry weather, the brine evaporates and the crystals knit together.

Our research laboratory has found a number of ways to help prevent salt caking. Removal of moisture-attracting impurities, such as calcium chloride, helps. So does complete removal of fines by careful screening. Most important is to provide salt with a moisture-vapor-resistant package.



Take our Flour Salt bag, for example. It is composed of three 50-lb. and two 25-lb. sheets of kraft, laminated together with 40 lbs. of asphalt per ream. That's a lot of asphalt, and it costs us more money—but our moisture-vapor transmission tests show this bag is worth it. The bag is even sewn with waxed thread to seal the holes made by the sewing-machine needle. That's real protection—one reason we have been able to eliminate caking as a major problem!



## WANT FREE INFORMATION ON SALT? WRITE US!

If you have a problem involving the use of salt, write to our Director of Technical Service. He will be happy to help! Diamond Crystal Salt, Dept. I-13, St. Clair, Michigan.

**DIAMOND CRYSTAL**  
ALBERGER  
PROCESS **SALT**

"Something **NEW**  
Has Been Added"



JAMISON "ADJUSTOFLEX" TRACK PORT OPERATOR, with COMPENSATOR (Pat. App. For)

*This startling new improvement in track port operators is typical of Jamison's post-war contributions to the Cold Storage Industry.*

ACTION POSITIVE—but FLEXIBLE—track port gasket wear or obstruction to track port closing causes no strain on mechanism.

"ADJUSTOFLEX" OPERATOR with COMPENSATOR is now standard on all Jamison Track Port Doors. Also available for replacement, complete with track port door and easy installation instructions.

SEND FOR BULLETIN 250—illustrating this improved track port operator.

JAMISON COLD STORAGE DOOR CO.

Jamison, Stevenson & Victor Doors

HAGERSTOWN

MARYLAND

**JAMISON**  
BUILT COLD STORAGE DOORS

# Presenting...



**RUJAK**

## The new... improved... combination hog killing outfit

capable of up to 50 hogs a day, is the new improved Dupps Hog Slaughterer designed to effect substantial savings in operating and maintenance costs.

The new features incorporated in the outfit offer a number of advantages:

1. **Easier to Operate**—improvements in blade operation and maintenance reduce effort by 1/2.
2. **St. Steel Construction**—all parts are welded together in a clean, draped design.
3. **Heavy Steel Guiding Plates** eliminate binding and streamline cradle construction.
4. **Heavy Steel Bolt Support Assembly** eliminates leakage of 1/2 inch water.
5. **Two Piece Fast Tether**—eliminates the old cumbersome device and holds hogs in position.
6. **Easy Construction** allows greater ease in erecting.
7. **Continuous Flattens** around necker—enable two men to do work formerly taking three or more by eliminating load motion involved in changing position.

Write us now for full information on the New Dupps Hog Slaughterer.

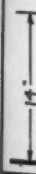
# DUPPS

THE JOHN A. DUPPS COMPANY

AMERICAN BUILDING, CINCINNATI, OHIO

In  
sent  
it w  
sold  
pack  
skin  
pens  
fat.  
W  
left  
flesh  
visit  
firm  
fact  
tens  
amo  
proc  
ing  
It  
flesh  
fat  
perc  
foun  
flesh  
to th  
that  
nics  
flesh  
TH

In  
Swift  
a gr  
pow  
the  
cutti  
hous  
knife  
attac  
hous  
Pr  
expo  
of th  
tain



The

# PLANT OPERATIONS

## *Ideas for Operating Men*

### SKIN FAT CONTENT

Improper fleshing of pork skins represents a two-fold loss to the packer: first, it wastes fat which would yield more if sold as lard or pork fat and, second, the packer realizes a lower price for his skins as the gelatin manufacturers penalize material which is excessively fat.

What is the maximum amount of fat left on the various pork skins normally fleshed? A large midwestern plant was visited to get operating data. As the firm is selling its skins to gelatin manufacturers, the plant has conducted extensive chemical tests to determine the amounts of fat left on various skins processed with different types of fleshing equipment.

It has found fat back skins, after fleshing, to average 12 to 14 per cent fat and that ham skins fall in the same percentage range. Plate skins were found to have an irrecoverable (by fleshing) fat content of 18 per cent. Due to the nature of the material the best that could be done with skins from picnics was to reduce the fat content, after fleshing, to 25 per cent.

The method used in testing was sim-

ple and can be employed by any packer interested in checking the percentage of fat left on his own fleshed skins. The quality control department went to the cutting or trimming floor and obtained a sample of whole skins, representing about 5 per cent of the total skins fleshed. These were taken to the sausage room and run through a grinder with a 1-in. and then a  $\frac{1}{4}$ -in. plate. The ground material, by a system of quartering, was reduced in size until the pile was sufficiently small so that 100 grams would be a representative sample of the pile. The sample was then put into an oven and dried at 103 degs. F. for 16 hours. The dried sample was then weighed to determine moisture shrinkage and the fat was extracted from it with Skelly solvent F and the residue was weighed. The green weight minus the residue and the moisture shrink, gave the fat content of the fleshed skins.

It is interesting to note that in running the tests the plant uses the whole fleshed skin; this is the only accurate way of testing fleshing operations. The characteristics of the various fleshing machines are such that there is a slight difference in the fat left on the skin at

the outer rim and in the center. The method of sampling reported by one packer, in which holes are punched in the outer rim of the skin, is not accurate since it ignores the characteristic of fleshing patterns.

### ANALYSIS OF FLUE GAS HELPS CUT STEAM BILL

Boiler room efficiency may be reliably checked by using flue gas analyzers which show the completeness of combustion. The purchase of such instruments will prove economical to packers in the long run because of the saving of fuel. It has been noted that raising the flue gas content of CO<sub>2</sub> from 8 to 12 per cent will result in a fuel saving of about 6 per cent.

CO<sub>2</sub>, carbon dioxide, is formed by the complete burning of the carbon in the fuel. When the carbon leaves the boiler in a carbon, or unutilized state, a gas known as CO, or carbon monoxide passes through the flue. The percentage of CO<sub>2</sub> in flue gas, which indicates that combustion has been as complete as possible, is between 12 and 14 per cent. A low percentage of CO<sub>2</sub> in the flue gas indicates that too much air is passing through the boiler into the stack, resulting in a two-fold loss—an unnecessarily large amount of air is being heated and wasted as stack gas, and the heat is not being exploited to its fullest extent as it does not stay in contact with the heating surfaces for the period which is desirable.

There is always danger of having too little air in the boiler. However, this condition is usually apparent to the firemen at the plant by the excessive amount of black smoke produced. Entry of too much air usually is the result of air leaks, either through excessive draft settings at the grates, in the stack or the boiler ports. Flue gas should be analyzed at frequent intervals because of changes in the fuel bed, damper position and load on the boiler.

Two types of automatic instruments which indicate the CO<sub>2</sub> percentage in flue gas are the Orsat, or thermal type, which measures the CO<sub>2</sub> content in flue gas by its cooling effect on a hot wire, and the gas density type, which measures the flue gas density. Since the conditions which affect the flue gas are forever changing, the instrument should be placed where firemen can easily read the recordings. The actual gas sampling tube should be located in the center of the path of the gases as they leave the boiler and just ahead of the boiler damper. The gas lines to the recorder should have a substantial and a continuous pitch downward. It pays to check the recorder at least once a month. When disconnected from the boiler, the recorder should come to 0 per cent. If it does, this is usually sufficient to prove that it is in proper condition, but comparison with the readings of a hand Orsat analyzer will provide a completely reliable check.

### SHOULDER KNIFE GUARD

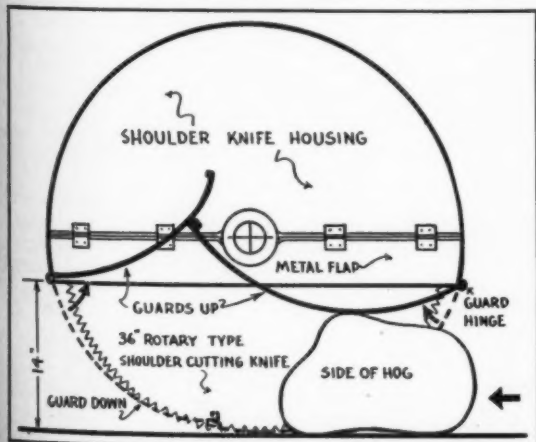
In order to increase plant safety, Swift & Company has recently adopted a guard housing for its stationary power-driven cutting knives, especially the shoulder knives used in the pork cutting department. To the standard housing above the center line of the knife, hinged metal flaps have been attached which, in effect, extend the housing 4 in. below the center line.

Protection for the balance of the exposed blade, that is from the bottom of the flap to the table surface, is obtained by use of two curved metal

guards (on each side of the blade) which are hinged to the bottom corners of the flap. When no product is being cut the guards rest in a position (see dotted lines in diagram below) beyond the edge of the blade.

The curved guard sections for each side of the blade are made of two pieces of 1 in. by  $\frac{1}{4}$  in. steel bar stock. The front guard bar is slightly longer than the rear and the front guard has a camming surface on which the rear bar rests. As the product is moved forward against the knife it pushes the front section of the guard up which, in turn, lifts the rear bar. The curved nature of the guard insures an upward movement as the product clears the knife, while the weight guides its return to the safe position.

According to Swift's safety engineer, R. A. Harschnek, the guard has eliminated injury accidents resulting from accidental brushes with the knife. The metal guard warns the worker of his dangerous proximity to the moving blade.





# PROCESSING *Methods*

## Making Dried Beef

An article in THE NATIONAL PROVISIONER of November 2, page 13, described the process of curing beef hams for making dried beef. Beginning with soaking, subsequent operations are as follows:

**SOAKING:** After the hams are cured they are soaked in pure water at 65 to 70 degs. for about 24 hours. It is good practice to overhaul the meat during the soaking period, to be sure that results are uniform. A slatted false bottom is often used in the soaking vats, so the water can be drained out when it becomes too salty and fresh water added. Sometimes the soaking vats are overflowed to remove foam and scum and agitate the contents of the vat.

After soaking, the hams are removed from the water, wiped off and hung on racks to dry thoroughly before they are placed in the smokehouse. "S" hooks or twine used for hanging are inserted through the shank, about 2 to 4 in. from the end, between the two muscles and just above the knee cap on knuckle pieces. This method of hanging gives the ham shanks a bulky appearance and shortens the hams.

**SMOKING AND DRYING:** Hang in the smokehouse so as to allow a proper circulation of warm air and smoke, and do not let the hams touch each other. The smokehouse is filled from the top floor down. The outsides and light inside pieces are placed in the coolest part of the house and the heavy inside pieces in the hottest part.

Steady and uniform heat must be maintained in the smokehouse. Floor steam coils are used and these should not be less than 30 in. from the meat. Steam is turned on after the hams have been placed in the house and a temperature of 100-110 degs. maintained for about 12 hours. Wood fires—one fair-sized fire in the front and one in the rear of the smokehouse—are then built. The temperature is raised gradually until it reaches 132 degs. at the end of 40 hours.

During this time, and especially during the first 24 hours, the drying must be watched very closely and moisture removed from the surface as fast as it comes out but not fast enough to form a crust. The hams are given a light smudge smoke only for 4 or 5 hours on the second day. The rich color of the product is developed during the early drying period.

After the drying and smoking period the fires are not needed, as the steam coils will maintain the necessary temperature of 120 to 125 degs.

Drying will be completed in from 4 to 7 days, depending on the size of the pieces. Light knuckles and outsides can be dried in 4 to 5 days while heavier pieces may require 7 or even more days. There will be a shrink of about one-third from cured weight during drying.

**MOLDING:** A method of molding beef hams has been developed recently. The resulting product is trim and attractive in appearance, easy to handle and slices economically. In general, the cured hams are hung in the smokehouse at 120 degs. for 24 hours. This dries and heats them. They are then placed in pear-shaped molds, and the molds placed in the smokehouse overnight. The hams are next removed from the molds and smoked on racks.

**DRY ROOMS:** Where smokehouse space is at a premium, or where large quantities of dried beef are manu-

factured, it is not always practical to use the smokehouse for drying. With such conditions a dry room is used, equipped with steam coils, and after the product is dried it is processed through the smokehouse for color.

Dry rooms may be arranged with steam coils on the end and side walls. The coils are supported by iron standards with a 3 in. space between the coils and walls.

There should be enough radiation to maintain temperature around 120 degs. F. during the drying process. This room should be as nearly fireproof as possible.

Where operations are on a fairly good-sized scale, the trolley system is the most economical for handling the meat.

**VENTILATION:** These dry rooms must be provided with a ventilation system so the air will come in from the floor line and escape from the top of the room, carrying the moisture with it. These openings should be arranged so they can be opened and closed, and with the air circulation under absolute control. Thermostatic control in these dry rooms is considered very desirable in avoiding variation in temperature, which is detrimental to the product.

The beef hams are carried in these dry rooms at a temperature of 120 degs. for at least 75 hours, and then delivered to the smokehouse to be smoked for 15 hours in a slow cool smoke, or until a high color is obtained.

After the hams are dried and smoked they should be held in a light, dry, well-ventilated room until ready for slicing.

Extreme care in sanitation should be practiced throughout in the handling of this product. The equipment should be kept spotlessly clean and no discoloration of the product permitted.

**PACKAGING:** Transparent wrappers are especially suitable for sliced dried beef, as they show off the appetizing color and texture of the product. Transparent cellulose is extensively used in making quarter and half pound rolls of dried beef. These are printed in a color contrasting with the red of the product.

Dried beef is also packaged in 5 and 9 oz. glass jars, in which it is sealed under vacuum. It will keep indefinitely in such jars which are sterilized before filling.

**BEST PORK SAUSAGE** is made from properly chilled fresh material which is put through a chilled grinder fitted with sharp knives and plates.

When Prices  
Go UP  
DOWN

Perhaps you have forgotten that:

A car of product sold at  $\frac{1}{8}c$  under the market costs the seller \$37.50; at  $\frac{1}{4}c$  under he loses \$75.00; at  $\frac{1}{2}c$  under he loses \$150.00; at 1c under he loses \$300.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

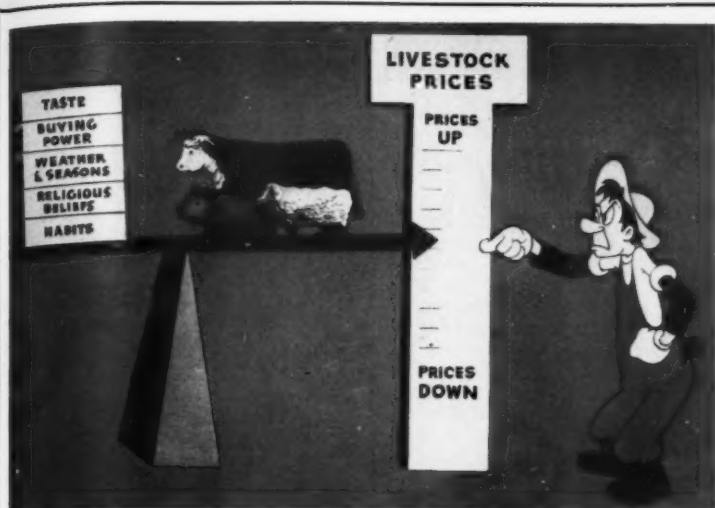
It is vital to know the market when prices are fluctuating up or down.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market prices on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at  $\frac{1}{4}c$  variation from actual market price.

Be abreast of a FREE MARKET by subscribing to THE DAILY MARKET SERVICE (\$72 per year, \$19 for 13 weeks). Write THE NATIONAL PROVISIONER, 407 So. Dearborn, Chicago 5, Ill., at once.





### NEW FILM SHOWS HOW CONSUMER PREFERENCE RULES

In a new 16-mm. color and animated cartoon film entitled "Meat Buying Customs," Swift & Company demonstrates the influence that consumer preference has on the price meat packers pay for livestock.

The film points out that Mrs. Boston, Mrs. Philadelphia, Mrs. Chicago and Mrs. San Francisco have their preferences when they buy meat. Mrs. Boston likes the cuts from heavy animals, Mrs. Chicago wants cuts from lighter weights. Almost every piece of meat is honored and sought as a favorite cut somewhere in America. Habits, dietary and religious customs, weather and seasons still affect meat sales as they did a century ago.

The movie relates how 60 years ago farmers slaughtered their own livestock and sold meat to the local market, but people in that market chose the cuts of meat they liked best and left the remainder to sell for a lower price. The undesired cuts in that area were liked best by folks in another place, so that a national plan of marketing meats to satisfy varying wants and preferences came into being. Today this plan offers consumers the available meats they like best and returns to the farmer or rancher a higher level of income than he could get in earlier days.



### WFO VIOLATOR IS FINED

Judge George D. Neilson in the Municipal Court for the District of Columbia, recently fined L. S. Briggs, Inc., Washington, D. C., a total of \$24,000 for violation of War Food Orders 75.2 and 75.3. The defendant entered a plea

of nolo contendere on three counts of an information charging that L. S. Briggs, Inc. received, but did not deliver to government-designated agencies as required, a total of 511,967 lbs. of beef and 685,731 lbs. of pork. The violations occurred over two years.



TRADE MARK

THE QUALITY TRADE MARK



For Grinder Plates and Knives  
that Cost Less to Use

COME TO SPECIALTY!

### C-D SUPERIOR PLATES

Immediately available in all styles: angle hole, straight hole and tapered hole . . . one sided or reversible . . . equipped with patented spring lock bushing.

### C-D TRIUMPH PLATES

are everlasting plates guaranteed for five years against resharpening and resurfacing expenses. Built to outlast any other make of plate 3-to-1. Available in any style or any size to fit all grinders.

### C-D CUTMORE KNIVES

### C-D SUPERIOR KNIVES

### B. & K. KNIVES

all with changeable blades.

Also, Sausage Linking Guides, Casing Flushing Guides, Solid Tool Steel Knives, Silent Cutter Knives and Repair Parts for all Sausage Machinery.

Send for full particulars!

**THE SPECIALTY  
MFRS. SALES CO.**

Chas. W. Dieckmann

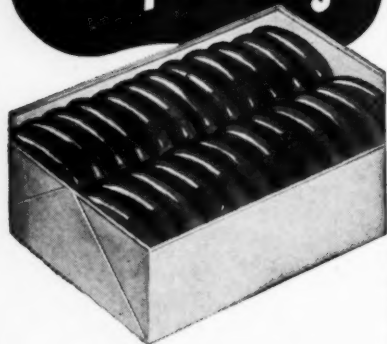
2021 Grace St., CHICAGO 18, ILL.



To Get  
**SAME  
SIZE  
SAME  
STRENGTH**

By Actual Test

ask for  
**CUDAHY'S**  
Sheep Casings



GET SMOOTH, FINE-LOOKING,  
SURE-SELLING FRANKS...

CUT BREAKAGE LOSSES...  
DEPEND ON TWICE-TESTED

## CUDAHY'S Selected Sheep Casings

Whatever your casing needs...  
orders filled quickly from over  
79 different sized, fine NATURAL  
CASINGS, including imported  
casings.

Our Casings Sales Experts will  
advise you on request.

**THE CUDAHY PACKING CO.**  
221 N. LaSalle Street, Chicago 1, Illinois

## RECENT PATENTS

The information below is furnished  
by patent law offices of

**LANCASTER, ALLWINE &  
ROMMEL**

468 Bowen Building  
Washington 5, D. C.

The data listed below is only a brief  
review of recently issued pertinent  
patents obtained by various U. S.  
Patent Office registered attorneys for  
manufacturers and/or inventors.  
Complete copies may be obtained di-  
rect from Lancaster, Allwine & Rom-  
mel by sending 50c for each copy de-  
sired. They will be pleased to give  
you free preliminary patent advice.

No. 2,406,395, PROCESS OF DE-  
HYDRATING MEATS CONTAINING  
FATS IN A FLUID CURRENT, pa-  
tented August 27, 1946 by William Alex-  
ander Noel, Washington, D. C., assignor  
to the United States of America, as  
represented by the Secretary of Agri-  
culture.

Employing an upwardly-flaring tube  
having a melted fat-receiving chamber  
in communication therewith, the inven-  
tor flows a stream of heated, drying gas  
at such a velocity as to carry the meat  
(in a granulated condition) upwardly  
in the tube whereby, due to decrease of  
velocity of the gas as it flows upwardly  
in the tube, the grains of meat are  
gradually conveyed upwardly during  
drying from one region to a higher  
region where the gas force tending to  
move them upwardly is in equilibrium  
with the force of gravity tending to  
move them downwardly and whereby  
the fats separate from the meat and  
drain into the chamber.

No. 2,407,924, FOOD SLICING  
MACHINE HAVING STATIONARY  
KNIVES AND A FOLLOWER FEED,  
patented September 17, 1946 by Louis  
X. Garfunkel, New York, N. Y.

Relative translatory sliding move-  
ment of the mounting plate is effected  
in a direction parallel to that in which  
a reciprocating pusher ram moves and  
movement in any direction transverse  
thereof is prevented.

No. 2,408,717, SLICING MACHINE,  
patented October 1, 1946, by George R.  
Wood, Montreal, Quebec, Canada, as-  
signor to Toledo Scale Co., Toledo, O.,  
a corporation of New Jersey.

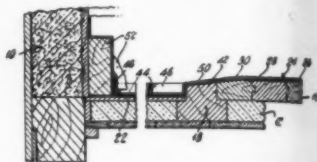
In order to expose the rear face of  
the rotary circular knife of the slicing  
machine, so as to facilitate cleaning, the  
inventor has provided a new removable  
connection between the slice deflector  
and its support. The connection also  
permits adjustment of the deflector with  
respect to the knife.

No. 2,408,747, MEAT TENDERING  
MACHINE, patented October 8, 1946,  
by Arthur H. Ahrendt, La Porte, Ind.,

assignor to U. S. Slicing Machine Co.,  
La Porte, Ind., an Indiana corporation.

This is claimed as an improvement  
over the machine disclosed in U. S.  
Patent No. 2,323,769 of July 6, 1943. A  
new means is provided for supporting a  
crosshead which, in turn, removably  
supports a carrier for the meat tender-  
ing tines of the machine which have  
both vertical movement to pierce and  
tender the meat as well as movement  
for feeding the meat through the ma-  
chine.

No. 2,409,273, REFRIGERATOR  
CAR DRIP PAN, patented October 15,  
1946, by Clarence Hamilton, Roseville,  
Cal., and James King, Glendale, Cal.



and James D. Baker, Winnetka, Ill.,  
assignors to Johns-Manville Corp., New  
York city, a New York corporation.

For use in refrigerator cars equipped  
with flexible, asphalt-impregnated, felt  
floor coverings, a drip pan is provided  
composed of laminated, bitumen-im-  
pregnated flexible sheets, including a  
flap portion to provide a waterproof  
joint with the covering.

No. 2,409,279, REFRIGERATOR AP-  
PARATUS, patented October 15, 1946,  
by Abe Hiller, Milwaukee, Wis. assignor  
of one third to Jack G. Lichtig and one  
third to Max  
Hiller, both of Mil-  
waukee.



The inventor  
claims that in ship-  
ping foodstuffs in  
large containers,  
such as egg yolks  
or whites, the cen-  
tral portion of the contents is not well  
frozen. He provides a removable tube  
extending through the center of the  
container and containing a refrigerant.

No. 2,409,463, FOOD TENDERING  
MACHINE, patented October 15, 1946,  
by Arthur H. Ahrendt, La Porte, Ind.,  
assignor to U. S. Slicing Machine Co.,  
La Porte, Ind., an Indiana corporation.

A new assembly is provided for sup-  
porting, locking and securing the cover  
of the machine in position and a means  
is included for keeping the machine free  
of obstructions and accumulation of  
food. There is also a new cutting  
means.

## ICE PRICES DECONTROLLED

The Office of Price Administration  
recently decontrolled natural and man-  
ufactured ice, effective October 23, by  
issuing Amendment 112 to Revised Sup-  
plementary Regulation 1 under the Gen-  
eral Maximum Price Regulation and  
through revocation of MPR 54 (ice).  
The action applies also to icing services,  
including car icing.

## Packaged Frozen Meats

(Continued from page 10.)

because the packer would be taking over the butcher's functions.

In Chart 5 on page 19 we come finally to Mrs. Housewife.

Does she get more meat for her money? . . . No.

Does she get better meat? . . . I doubt it.

Is it more convenient to prepare? . . . I doubt that also.

Then, what are the advantages to her? Here they are:

- 1: She can shop for meats on a self service basis—if she wants to.
- 2: She can keep her meats for longer periods—if she has the proper freezer space.
- 3: She will get a branded, identifiable product with confidence that she is receiving the quality merchandise the label promises.

### Consumers Will Decide

On the other hand, she may run into greater inconvenience in preparing quick frozen meats than fresh meats, and she will, no doubt, have to pay more for frozen than fresh.

How far meat packers will go in pre-fabricating and pre-packaging meat cuts will, in final analysis, be determined largely by the preferences of the consumer. It has been impossible during the war—and up to the moment—to carry on research which would definitely tell us whether the consumer prefers fresh or frozen meat. Conditions have been too artificial and abnormal to make such tests—and have them mean anything.

The real answer as to whether Mrs. Consumer prefers fresh or frozen meats will come only when she can once again pick and choose on the basis of these factors:

Appearance; Taste; Price; and Convenience.

Until then, anyone who makes forecasts is simply doing so on the basis of wishful thinking or of inconclusive tests based on artificial consumer reactions under abnormal conditions.

### Will Prices Adjust

Just one last word on the question of price. You can readily understand why the packer would have to get more for his product in pre-packaged quick frozen form. This means your cost of product must go up. But, your selling expenses would be considerably lower than with fresh meats.

Whether the decrease in retail selling expenses will compensate for the other increases we do not know. However, it is our opinion that the ultimate success of pre-packaged quick frozen meats may, in final analysis, depend to a large degree on whether the sum total of all the costs can be so adjusted that the final price to the consumer is not too greatly out of line with her cost of comparable fresh product.

Standardize the better appearance

of your products with

easier-to-use, better quality

"FORM-BEST" STOCKINETTES

"PIN-TITE" SHROUD CLOTHS

Our conscientious service

assures a continuous

dependable supply.

**Cincinnati**  
COTTON PRODUCTS CO.

## CONSUMERS HAVE LEARNED TO DEMAND *Easy-to-Identify* BRANDED BEEF

Prepare to meet this demand  
by identifying and branding  
beef with your name, grade or trade mark.



The Great Lakes Beef Brander, specially developed for marking beef carcasses on the rail, does a perfect job in marking beef with your own distinctive trade mark or grade. Brands full length of carcass in a single motion, leaves a clean attractive strip of identifying marks that gives a real appearance of QUALITY.

Roller die requires no heat because its knife edges penetrate the carcass surface and leave a clean impression that does not smear or blur. Self-inking fountain roller coats branding die uniformly, saves ink. Available with long handle for floor work or spade handle for platform work. Strong, sturdy, economical and profitable to use—ORDER NOW!

**GREAT LAKES STAMP & MFG. CO. INC.**  
2500 Irving Park Road Chicago 18, Ill.

**The GREAT LAKES  
Non-Electric Roller  
Brander is the  
LAST WORD in  
equipment for  
marking beef  
carcasses**

**NO HEAT OR  
ELECTRICITY  
REQUIRED**

Roller dies easily  
changed, can be  
engraved to match  
any name or trade-  
mark style.



## SLAUGHTER LIVESTOCK IN SPOTLIGHT AT NEW SHOW

A two-day Meat Animal Show and Livestock Institute, to be held at the Cattle Congress grounds in Waterloo, Ia., November 22 and 23, will emphasize livestock production and marketing information. Prize money totaling \$2,500 is offered in steer, barrow and fat lamb exhibits.

"The whole Institute program has been planned to assist livestock farmers in growing, feeding and selecting the market grades of livestock that will result in the greatest consumer use and satisfaction," stated John Coverdale, chairman of the agricultural committee of the Waterloo Chamber of Commerce and manager of the event.

"Whether the particular individual raises ten hogs or a thousand makes little difference. He will want to know what his hogs grade, why they grade that way and what they are worth on the basis of their grade. Federal and state market news services issue market reports based on certain definite grades of animals. Through this Institute we hope to fix these market grades in the minds of breeders and feeders."

Competition in livestock classes is

limited to animals ready for slaughter. Emphasis will be placed on quality and entrants will be judged from the producer's, packer's and consumer's standpoint by a committee of three including an expert in each field. During the afternoon of November 22, the cattle, lamb and hog grading contests will be held. At the close of the contest, official placings and reasons for the ratings will be given by prominent livestock experts.

Much of the Saturday program will be devoted to a series of demonstrations following livestock from the feedlot to the butchershop. A review of market grades of cattle, hogs and sheep and experts will classify animals on foot according to market standards. Meat experts will display carcasses and cuts from animals representing specific market grades. Samples of the same grades will be displayed on the hoof in order that comparisons may be drawn. Consumer preferences and desires will be explained in detail.

A fat stock auction will be conducted Saturday afternoon as a service for those exhibitors wishing to sell their animals. Many entries will be taken to Chicago for the International Livestock Exposition which will be held the week following the Waterloo Meat Animal Show.

## FLASHES ON SUPPLIERS

**BASIC FOOD MATERIALS, INC.:** Al Faflik has joined this Cleveland, O., firm as manager of wholesale distribution, a new division recently formed to handle the firm's growing institutional business and for the expansion of its wholesale line. He was formerly



AL FAFLIK



D. L. GRUBER

sales manager of Teeling-Bell Vernon Dairy Co. of Cleveland, and also sales manager of Spang Baking Co., Cleveland. Dan L. Gruber has recently been added to the Basic sale organization. He will cover the Chicago, Wisconsin and Michigan territory. Gruber was formerly with Rath Packing Co.

## Lasting Plant Floors

(Continued from page 21.)

makes it possible to repair any such break before damage to the sub-base can result due to leakage of liquids. In some cases, the asphaltic layer may be done away with. This is a matter for the cement manufacturer's engineer to decide.

Floors laid with cements that are

really acid-proof (not just resistant) such as those above, will prevent: (1) lowering the joint by corrosion or erosion; (2) spalling, chipping, or cracking of brick by traffic over low joints; (3) trapping of food materials in joints or under brick by absorption into or through the joints; (4) odors and bacterial growth in brick or under brick and other unsanitary conditions. (5) "down time" for repairs and expense

for repairs.

Places in packinghouses where these types of floors are essential include slaughter, packing, refrigeration, sausage packing, smokehouse, and rendering rooms. Today responsible contractors are making a specialty of this type of floor. Remember that the brick are acid-proof but the floor is *only* acid-proof if the brick are joined with an acid-proof cement.

## FIGURES 8 AND 9

The scene shown here at the left is the corridor in a New York meat plant. Note the brick floor with joints of synthetic resin cement. This type of floor also is used in cutting and refrigerated rooms. Traffic is heavy in this location. The photograph at the right shows the floor of a smokehouse in a New England sausage manufacturing plant. This acid-proof floor was installed in 1944.





# PROVISIONS AND LARD

Weekly Review

## AMI PROVISION STOCKS

During the first three weeks of price freedom packers hastened to build up their stocks from the dangerously low point to which they fell in September and early October. Since inventories of many products were reduced almost to the vanishing point during the shortage period, the percentage increases in holdings of some items, as reflected in the American Meat Institute's provision stocks report for November 2, appear larger than they do from a tonnage standpoint.

As might be expected, stocks of different products in process showed significant gains compared with holdings on October 12, which was just before controls were lifted. Interestingly, holdings of several important cuts were built up to such an extent during the first weeks of price freedom that they exceeded stocks on the corresponding date in 1945.

Especially larger tonnage additions were made to stocks of cured D. S. bellies, skinned S. P. hams, S. P. picnic, S. P. bellies and fresh frozen items.

Provision stocks as of November 2, 1946, as reported by a number of representative companies to the American Meat Institute, are shown in the following table. Because the firms reporting their stocks to the Institute are not always the same from period to period (although comparisons are always made between identical groups) the table below shows November 2 stocks as percentages of the holdings two weeks earlier and on same date a year ago.

### AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

	November 2 stocks as Percentages of Inventories on	
	Oct. 12, 1946	Oct. 27, 1945
<b>D. S. PRODUCT</b>		
Bellies (Cured).....	510	161
Fat Backs (Cured).....	273	47
Other D. S. Meats (Cured).....	172	143
<b>TOTAL D. S. CURED ITEMS.....</b>	<b>955</b>	<b>351</b>
<b>FRESH FROZEN</b>		
<b>S. P. &amp; D. C. PRODUCT</b>		
Hams, Sweet Pickle Cured		
Regular.....	156	83
Skinned.....	663	150
All S. P. Hams.....	548	143
Hams, Frozen-for-Cure		
Regular.....	13	22
Skinned.....	100+	100+
All frozen-for-cure hams.....	94	97
Picnics		
Sweet pickle cured.....	1140	278
Frozen-for-cure.....	102	185
Bellies, S. P. and D. C.....	285	133
Frozen-for-cure.....	82	429
Other items		
Sweet pickle cured.....	207	74
Frozen-for-cure.....	129	133
<b>TOTAL S. P. &amp; D. C. CURED.....</b>	<b>348</b>	<b>134</b>
<b>TOTAL S. P. &amp; D. C. FROZEN.....</b>	<b>89</b>	<b>184</b>
<b>BARRELED PORK</b>		
<b>FRESH FROZEN</b>		
Loins, shoulders, butts and		
spareribs.....	292	130
All other.....	184	207
<b>Total.....</b>	<b>224</b>	<b>161</b>
<b>TOTAL OF ALL PORK MEATS.....</b>	<b>252</b>	<b>136</b>
<b>RENDERED PORK FAT.....</b>	<b>408</b>	<b>118</b>
<b>LARD.....</b>	<b>405</b>	<b>169</b>

Note: A considerable quantity of cured, frozen and canned pork and lard is held for USDA.

## CHICAGO PROVISION STOCKS

The heavier slaughter of livestock during October with ceilings off was reflected in heavier stocks of provisions at the close of last month. Lard holdings at almost 4,000,000 lbs. showed an increase over 1,000,000 lbs. from the previous month, while meat holdings at 12,884,368 lbs. gained almost 5,000,000 lbs. during the month and were only 1,000,000 lbs. less than a year ago. The increase in meat stocks was most noticeable in S.P. items.

	Oct. 31, 1946 lbs.	Sept. 30, 1946 lbs.	Oct. 31, 1945 lbs.
All barreled pork			
(bbis.).....	200	92	716
P. S. lard (a).....	1,058,996	215,587	570,978
P. S. lard (b).....	2,895,503	2,585,635	4,072,956
Other lard.....	3,954,409	2,891,472	5,243,984
<b>Total lard.....</b>	<b>7,908,908</b>	<b>5,492,594</b>	<b>9,887,918</b>
D. S. cl. bellies			39,000
(contr.).....			
D. S. cl. bellies			
(other).....	1,435,376	1,214,521	513,121
<b>Total D. S. cl. bellies.....</b>	<b>1,435,376</b>	<b>1,214,521</b>	<b>552,121</b>
D. S. rib bellies.....	210,916		
D. S. fat backs.....	126,946	37,030	642,000
S. P. regular			
hams.....	260,289	297,508	618,292
S. P. skinned			
hams.....	3,626,953	1,583,585	3,736,055
S. P. bellies.....	4,217,708	1,600,488	4,556,972
S. P. picnics, S. P.			
Boston shldrs.....	1,372,768	1,113,343	582,149
Other cuts meats.....	1,785,323	2,144,667	2,823,286
<b>Total all meats.....</b>	<b>12,884,368</b>	<b>8,951,137</b>	<b>13,305,375</b>

(a) Made since Oct. 1, 1945. (b) Made previous to Oct. 1, 1945.

The above figures cover all meat and lard in storage in Chicago, including holdings owned by the CCC.

## USDA ENDS IMPORT CONTROL OVER NINE FOOD PRODUCTS

The U. S. Department of Agriculture has announced removal of nine additional food commodities from import control through an amendment to WFO 63. The amendment leaves only 60 food commodities under WFO 63. Commodities just removed from import controls include pepper, nutmeg, mace, olive oil and edible and inedible oilcurry oil.

In addition, the Department announced that it will grant import licenses more freely for in-transit shipments of 11 commodities through the United States to foreign destinations. These commodities include meat and all types of oil cake and oil cake meal.

## SEPTEMBER MEAT PRODUCTION

Total production of meat and lard during September, 1946, compared with a year earlier.

	Sept., 1946 lbs.	Sept., 1945 lbs.
Beef.....	167,520,000	661,782,000
Venison.....	42,903,000	92,615,000
Pork (carcass wt.).....	85,991,000	426,044,000
Lamb and mutton.....	54,268,000	71,170,000
<b>Total.....</b>	<b>350,682,000</b>	<b>1,251,620,000</b>
Pork, excl. lard.....	71,181,000	332,064,000
Lard and rendered		
pork fat.....	10,665,000	68,268,000

## Canadian Meat Exports

### Gain in September

MONTREAL.—Exports of domestic meats for September from Canada, which were mainly to the United Kingdom, show considerable increases in the amount of beef, mutton and lamb and decreases in the amount of bacon, according to figures released by the Dominion Department of Agriculture.

There were no exports of pork or of canned meats although 2,352,927 lbs. of the latter commodity were shipped to Britain during the same month last year. Beef shipments to Britain increased from 4,062,300 lbs. in September, 1945, to 6,272,300 lbs. for the same month this year while mutton and lamb shipments increased from 128,300 lbs. to 1,379,500 lbs. during the same period. Exports of bacon during September this year totaled 17,190,100 lbs. compared to 19,791,400 lbs. for the same month last year. Comparison of the first nine months with 1945 shows decreases in beef, bacon and canned meat exports to Britain and a sharp increase in the amount of mutton and lamb.

## ALL CONTROLS OVER GLASS

### CONTAINERS ARE REMOVED

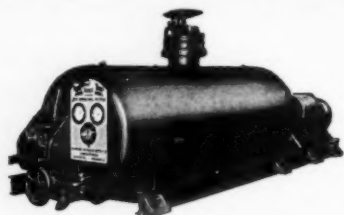
All controls over the manufacture and design of glass containers were removed by the Civilian Production Administration. Action was taken by revoking Order L-103, which had restricted glass bottle and jar shapes and sizes to the patterns made in 1942. CPA said it was removing the control, in effect since May 11, 1942, because a reasonable balance of supply and demand has been achieved throughout the industry, with manufacturers reporting backlogs of orders down to normal.

Mr. Small asked industry to police itself and to hold new designs to a minimum. He said that widespread changes from the standard operations under L-103 might reduce the quantity of containers produced for food and beverage customers and jeopardize equitable distribution among all classes of users.

## TO PROMOTE CLEANSER

Swift's cleanser, which was introduced in Chicago early this year and gradually achieved national distribution, is being advertised Wednesdays and Fridays on the 8:15-8:30 a.m., CST, segment of ABC's "Breakfast Club" program. Swift & Company sponsors the program from 8:15 to 8:45 Mondays through Fridays. Needham, Louis & Brorby handles the cleanser account.

## COOKERS-COOKERS-COOKERS



"Boss" Cookers have been standard equipment in progressive rendering plants for many years. Every wanted feature is incorporated, many of them exclusively "Boss." Tested and proved through the years, "Boss" Cookers assure Best Of Satisfactory Service.

**"BUY BOSS"**

THE *Cincinnati*



BUTCHERS' SUPPLY COMPANY

Established for the Meat and Rendering Industries Since 1888  
ONE N. GLIMWOOD PLACE STATION, CINCINNATI 11, OHIO, U. S. A.  
221 W. Exchange Ave., New York 10, Chicago 1, Illinois.

## Design for Meat Product Packaging

• Can we help you plan the packaging for your new products — or restyle and modernize the packaging of your present product? . . . Our Designers are doing much forward work on Folding and Display Cartons and Shipping Containers for manufacturers of packaged goods.

**HUMMEL & DOWNING CO.**

MILWAUKEE 1, WISCONSIN

WASTE PAPER IS A VITAL RAW MATERIAL . . . SAVE IT . . .

## MEAT AND SUPPLIES PRICES

*Chicago*

### WHOLESALE FRESH MEATS

#### CARCASS BEEF

Week ended  
Nov. 7, 1946  
per lb.

Choice native steers—	
All weights	42@43
Good native steers—	
All weights	37@42
Commercial native steers—	
All weights	28@32
Cow, commercial	25@30
Cow, canner and cutter	19@20
Hindquarters, choice	32@38
Forequarters, choice	40@48
Cow, hindquarter, comm.	34@40
Cow, forequarter, comm.	30@32

#### BEEF CUTS

Steer loin, choice	75@80
Steer loin, good	70@76
Steer loin, commercial	45@48
Steer round, choice	45@48
Steer round, good	42@46
Steer rib, choice	60@66
Steer rib, good	54@57
Steer rib, commercial	4
Steer rib, utility	4
Steer sirloin, choice	87@90
Steer sirloin, good	
Steer sirloin, commercial	46
Steer chuck, choice	38@41
Steer chuck, commercial	
Steer brisket, choice	
Steer brisket, good	
Steer back, good	
Fore shanks	20@22
Hind shanks	18@20
Beef tenderloins	1.20@1.35
Beef plates	30@32

#### BEEF PRODUCTS

Brains	8 @ 9
Hearts	15 @ 20
Tongues, fresh or froz.	35
Tongues, can., fresh or	
froz.	33
Tripe, scalded	10 @ 11
Tripe, cooked	13 @ 13 1/2
Kidneys	18 @ 20
Livers, unblemished	35 @ 38
Cheek meat	20 @ 21
Lips	11 @ 12
Lungs	4 1/2 @ 5
Melts	4 1/2 @ 5

#### FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 8/18	42@45
Reg. pork loins	
und. 12 lbs.	48@50
Picnics	31@32
Skinless shldrs., bone in	33@35
Spareribs, under 3 lbs.	40@41
Boston butts, 3/8 lbs.	38@40
Boneless butts, c. 1	60@62
Neck bones	12@14
Pigs' feet, front	10@12
Kidneys	16@18
Livers	22@25
Brains	15@18
Ears	14@14
Snouts, lean in	13@14

#### SAUSAGE MATERIALS

Reg. pork trim (50% fat)	33@35
Sp. lean pork trim, 85%	42@45
Ex. lean pork trim, 95%	47@50
Pork cheek meat	30@32
Boneless bull meat	33@34
Boneless chucks	
Shank meat	
Beef trimmings	
Dressed canners	19@21
Dressed cutter cows	19@21
Dressed bologna bulls	25
Pork tongues	23@25
Carlot basis, Chgo., loose basis	

#### VEAL—HIDE ON

Choice carcass	33@35
Good carcass	28@32
Commercial carcass	24@26
Utility	20@21

#### CALF

Choice, 225 to 300 lbs.	28@30
Good, 225 lbs. down	25@28
Commercial	22@25

#### LAMBS

Choice lambs	40@42
Good lambs	38@46
Commercial lambs	31@36
Utility	24@28

#### MUTTON

Good and choice	14@16
Commercial	12@14
Cull	10@12

### SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

#### Beef casings:

Domestic rounds, 1 1/2 to 1 3/4 in., 180 pack	50 @ 55
Domestic rounds, over 1 3/4 in., 140 pack	35 @ 40
Export rounds, wide, over 1 3/4 in.	1.70@1.75
Export rounds, medium, 1 1/2 to 1 3/4 in.	80 @ 85
Export rounds, narrow, 1 1/4 in. under	1.00@1.10
No. 1 weasands, 22 in. up 9	41 @ 42
No. 1 weasands, 24 in. up 11	41 @ 42
No. 2 weasands	6 @ 8
No. 2 bungs	10 @ 12
Middle sewing, 1 1/4 @ 2 in.	1.50@1.75
Middle, select, wide, 2 1/4 @ 3 in.	1.60@1.75
Middles, select, extra, 2 1/4 @ 2 1/2 in.	1.00@1.20
Middles, select, extra, 2 1/2 in. & up	1.50@1.75

#### Dried or salted bladders,

per piece:	
12-15 in. wide, flat	10 @ 12
10-12 in. wide, flat	4 @ 8
8-10 in. wide, flat	4 @ 8

#### Pork casings:

Extra narrow, 29 mm. & dn.	3.00@3.25
Narrow mediums, 29@32 mm.	2.00@2.25
Medium, 32@35 mm.	2.00@2.25
Spe. medium, 35@38 mm.	2.50@2.75
Wide, 38@43 mm.	2.50@2.75
Extra wide, 43 mm.	2.00@2.25
Export bungs	25 @ 30
Large prime bungs	22 @ 25
Medium prime bungs	18 @ 21
Small prime bungs	10 @ 11
Middles, per set	37 @ 40

### CURING MATERIALS

Cwt.

Nitrite of soda (Chgo. w'has)	
in 425-lb. bbls., del.	4.75
Saltwater, n. ton, f.o.b. N. Y.	1.0
Dbf. refined gran.	12.00
Small crystals	12.00
Medium crystals	12.00
Large crystals	14.00
Pure rfd. gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car of 80,000 lbs.	
only, f.o.b. Chgo., per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.00
Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans	1.20
Standard gran., f.o.b. refiners	6.10
(2%)	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	3.15
Dextrose, in car lots, per cwt., (cotton)	4.70
in paper bags	4.75

### SPICES

(Basis Chgo., orig. bbls., bags, hals.)

	Whole	Ground
Allspice, prime	25	21
Resifted	29	22
Chili powder	29	20
Cloves, Zanzibar	20	20
Ginger, Jam., unbl.	22	21
Cochin	30	21
Mace, fcy. Banda		
East Indies		
West Indies		1.00
Mustard flour, fcy.		
No. 1		
West India Nutmeg		
Paprika, Spanish		
Pepper, Cayenne		
Red No. 1		
Pepper, Packers		

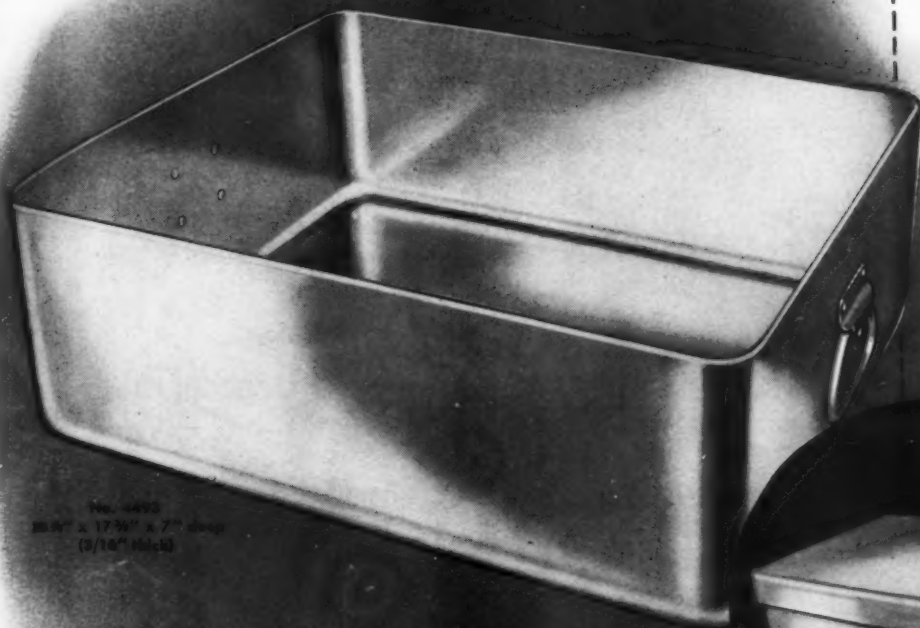
### SEEDS AND HERBS

Ground

	Whole	for Seed.
Caraway seed	33	30
Cominos seed	40	30
Mustard sd., fcy. yel.	19	19
American	19	19
Marjoram, Chilean	20	20
Oregano	15	22

# IT'S NEW...

## IT'S WEAR-EVER ALUMINUM



No. 4493  
18 1/2" x 17 1/2" x 7" deep  
(3/16" thick)



### HEAVY DUTY, GENERAL CONSTRUCTION FOR FOOD HANDLING

YOU'LL find many uses for this jack-of-all-trades utility pan—for storage, for food handling, for transportation purposes. Drawn from extra thick, hard aluminum alloy for long wear. One piece construction, no seams, light to handle. Famous Smoothard finish is resistant to scratching and denting. Smooth surfaces, and rounded corners for easy cleaning. Sturdily riveted handles. Available as fast as production permits. Order now.

AVAILABLE WITH COVER  
IF DESIRED



NOW IT MORE WEAR THAN EVER IN  
**WEAR-EVER** *Aluminum*  
Made of the metal that's friendly to food... easy to clean





## Why Not Ease Your Handling

With St. John Truck No. 55

A sturdy truck capable of handling large capacities. Easy running, body is 12-gauge steel reinforced at corners, with double-pressed rim, hot dipped galvanized after fabrication.

Write for Bulletin N9



Order thru: **E. G. JAMES COMPANY**

316 S. LaSalle Street  
Chicago 4, Illinois

Phone  
HAR rison 9066

**HYGRADE'S**  
BEEF • VEAL • LAMB  
PORK

**HYGRADE'S**  
ALL-BEEF  
FRANKFURTERS

**HYGRADE'S**  
ORIGINAL  
WEST VIRGINIA  
CURED HAM

**HYGRADE'S**  
HONEY BRAND  
HAMS & BACON

**HYGRADE'S**  
CORNEB BEEF  
AND TONGUE

... also a complete line  
of Hygrade's Frozen Meats,  
Pre-Cooked Frozen Foods  
and Canned Meats

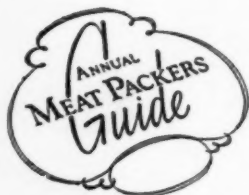
**HYGRADE FOOD PRODUCTS CORP.**  
EXECUTIVE OFFICES: 30 CHURCH STREET, NEW YORK 7, N. Y.

**SOLVAY** *nitrite of soda*

SOLVAY SALES CORPORATION • 40 RECTOR STREET, NEW YORK 6, N. Y.

Let the Guide Help Solve Your Problem

# 1946 ANNUAL MEAT PACKERS GUIDE



You should now be using the Annual Meat Packers Guide to get information you need to help you in daily operation of your plant. The 1946 edition—revised and brought up to date—provides the most complete reference and data book ever compiled for the meat industry and related manufacturing fields. It contains valuable information on the management and operation of your plant—plus a Classified Directory showing where to buy machinery, equipment, supplies and ingredients. There is a copy in your plant—use it regularly!

published by

**THE NATIONAL PROVISIONER, INC.**

407 SOUTH DEARBORN STREET • CHICAGO 5, ILLINOIS



1940

## ESTABLISH A DEFINITE POLICY *for labor relations* through —

1. Job Evaluation
2. Wage incentives from standards set on YIELDS as well as quantity
3. Standard Processing Cost System
4. Profit and Expense Control
5. Operating Procedures Coordinated

Management Consultants Experienced in the Packing Industry. Discussion of your problems invited.

### Management Consultant Division

DESIGNERS FOR INDUSTRY, INC.

2915 Detroit Ave. • Cleveland 13, Ohio • Tel. Superior 1050

## WE BUY & SELL ALL MEATS and PROVISIONS FOR EXPORT

WIRE YOUR OFFERS COLLECT

ARTHUR HARRIS

Established 1926

11 Broadway, New York, 4, N. Y. • BO • 9-3238  
Cable ARTHARRIS Ref: Dun & Bradstreet



## STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

Inquiries Invited

## HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave., 4

## WESTERN DRESSED MEATS

NEW YORK

NOVEMBER 3, 1946

### FRESH BEEF-STEER AND HEIFER:

Choice:  
400-500 lbs. .... \$44.00-50.00  
500-600 lbs. .... 44.00-50.00  
600-700 lbs. .... 44.00-50.00  
700-800 lbs. .... 44.00-50.00

Good:  
400-500 lbs. .... 36.00-42.00  
500-600 lbs. .... 36.00-42.00  
600-700 lbs. .... 36.00-42.00  
700-800 lbs. .... 36.00-42.00

Commercial:  
400-600 lbs. .... 25.00-33.00  
600-700 lbs. .... 25.00-33.00

Utility:  
400-600 lbs. .... 22.00-25.00

### COW:

Commercial, all wts. .... 22.00-25.00  
Utility .... 18.00-20.00  
Cutter .... None  
Canner .... None

### FRESH VEAL, Carcass Basis:

Choice:  
50-170 lbs. .... 30.00-36.00  
170-275 lbs. .... 26.00-34.00

Good:  
50-170 lbs. .... 22.00-30.00  
170-275 lbs. .... 20.00-26.00

Commercial:  
50-170 lbs. .... 17.00-22.00  
170-275 lbs. .... 17.00-20.00

Utility:  
50-170 lbs. .... 15.00-18.00  
170-275 lbs. .... 15.00-18.00  
Cull, all wts. .... None

### FRESH LAMB & MUTTON:

#### LAMB:

Choice:  
30-40 lbs. .... \$42.00-44.00  
40-45 lbs. .... 42.00-44.00  
45-50 lbs. .... 42.00-44.00  
50-60 lbs. .... 42.00-44.00

#### Good:

30-40 lbs. .... 40.00-42.00  
40-45 lbs. .... 40.00-42.00  
45-50 lbs. .... 40.00-42.00  
50-60 lbs. .... 40.00-42.00  
Commercial, all wts. .... 32.00-36.00  
Utility, all wts. .... 24.00-26.00

### MUTTON (EWE), 70 lbs. Dn.

Good .... 18.00-19.00  
Commercial .... 10.00-12.00  
Utility .... 8.00-10.00

### FRESH PORK CUTS: Loins No. 1

#### (BLADELESS INCL.):

8-10 lbs. .... 50.00-55.00  
10-12 lbs. .... 50.00-55.00  
12-15 lbs. .... 48.00-52.00  
15-22 lbs. .... 45.00-50.00

#### Shoulders, Skinned, N. Y. Style:

8-12 lbs. .... 36.00-42.00

#### Butts, Boston Style:

4-8 lbs. .... 45.00-52.00

<sup>1</sup>Quotations based on skin off.

## FERTILIZER PRICES

### BASIS NEW YORK DELIVERY

#### Ammoniates

Ammonium sulphate, bulk, per ton, f.o.b. production point...\$30.00  
Blood, dried 16% per unit of ammonia... 10.50  
Unground fish scrap, dried, 60% protein nominal f.o.b. Fish Factory, per unit... 2.00  
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports... 35.50  
in 200-lb. bags... 37.90  
in 100-lb. bags... 38.50  
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk... nominal  
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia... 10.50

#### Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works...\$35.00  
Bone meal, raw, 4 1/4% and 50%, in bags, per ton, f.o.b. works... 60.00  
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit... .70

#### Dry Rendered Tankage

45/50% protein, unground, \$2.10 per unit of protein.

## EASTERN FERTILIZER MARKETS

New York, Nov. 6, 1946

There was some trading reported in wet rendered tankage and blood at \$10.50 f.o.b. New York and cracklings are steady at \$2.10 f.o.b. New York. The demand for fertilizer materials is very heavy from all directions and certain chemicals such as muriate of potash and sulphate of ammonia are in short supply.

Keep product moving by re-using shipping containers whenever possible.

## STEDMAN 2-STAGE GRINDERS

for CRACKLINGS, BONES  
DRIED FLOUR TANKAGE

and other  
BY-PRODUCTS



Grind cracklings, tankage, bones, etc. to desired fineness in one operation. Cut grinding costs insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes — 5 to 100 H.P. — capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.

STEDMAN'S FOUNDRY & MACHINE WORKS  
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

TON:

... \$42.00-44.00  
 ... 42.00-44.00  
 ... 42.00-44.00  
 ... 42.00-44.00  
 ... 40.00-42.00  
 ... 40.00-42.00  
 ... 40.00-42.00  
 ... 40.00-42.00  
 ... 32.00-36.00  
 ... 24.00-28.00

s. Da.  
 ... 13.00-15.00  
 ... 10.00-12.00  
 ... 8.00-10.00

ina No. 1

... 50.00-55.00  
 ... 50.00-55.00  
 ... 45.00-50.00

Y. Style:  
 ... 36.00-42.00

... 45.00-52.00

kin off.

TILIZER  
 S

6, 1946

trading re-  
 covered tank-  
 10.50 f.o.b.  
 klings are  
 f.o.b. New  
 id for fer-  
 is very  
 ctions and  
 such as  
 and sul-  
 a are in

moving by  
 containers

**N**

cklings  
 homes, etc  
 in one of  
 odling costs  
 n grading  
 caption and  
 Nine sizes  
 capacities 500  
 Write for

WORKS  
 J. S. A.

r 9, 1946

**GRID**  
**BLAST COILS**

LAST AS LONG AS THE PIPES FURNISHING STEAM TO THEM

*Here's Why-*

One piece cast construction heating sections (patented) of high test cast iron that withstands steam pressures up to 250 lbs., and will also withstand corrosive atmospheres. No soldered, brazed, welded, or expanded connections to become loose or develop leaks. No electrolysis can develop to cause corrosion. Their design and construction eliminate tortuous air passages. GRID open design makes possible easy cleaning. Complete absence of ruptures, strains and warping. Compact. GRID Blast Coils occupy less space than other types of blast coils of equal capacity. Complete information upon request.

**HIGH TEST  
 CAST  
 IRON  
 HEATING  
 SECTIONS**

Send for booklet "Corrosion in Unit Heaters"

**D. J. MURRAY MANUFACTURING CO.** WAUSAU WISCONSIN

## Thru Our Portals . . .

have passed the greatest names in canned meats in the world! As **WHOLE-SALE JOBBERS IN CANNED MEATS**, we handle the leading products of the country's leading packers.

We have climbed to remarkable heights in the canned meat industry. Since we are anxious to retain our position, we constantly seek new brands and products. When we see something that's good in **CANNED MEATS** we want to buy. What can you offer us? No quantity is too small or too large.

**MARTIN  
 PACKING COMPANY**  
 NEWARK 3, N.J.

## SERVING YOU THROUGH SCIENCE

**BIB FRONT AND BACK**  
**BUCKLE ADJUSTMENT RUBBER SHOULDER STRAPS**  
**DOUBLE COATED BLACK RUBBER**  
**SINGLE COATED BLACK RUBBER**  
**LONG WEARING ELASTIC GRIPS**  
**REVERSIBLE PETTICOAT STYLE**  
**"U.S." BARBEL APRON**  
**"U.S." RUBBER SLEEVES**

## "U.S." KEEPS YOU DRY IN COMFORT

Whatever clothing you buy... if it's marked "U.S." Raynster, you *know* it's 100% waterproof! "U.S." scientists have developed exhaustive tests to make sure that every garment and pair of boots will stand the gaff—and better... for stretching, snagging, heat, sunlight, bending, folding, and rubbing alike! That's why when you get "U.S." Raynster... you get the best!



"U.S." RUBBER BOOTS. Sturdy, "Cleated" soles with "tread" grip—RockerLast. "U.S." Women's Boots... with special last for true comfort.

Sold only through Industrial and Retail Stores

**UNITED STATES RUBBER COMPANY**  
 ROCKEFELLER CENTER • NEW YORK

**MAKERS OF**

"U.S." ROYAL RUBBER FOOTWEAR  "U.S." INDUSTRIAL RAYNSTERS

# BY-PRODUCTS—FATS—OILS

## TALLOW AND GREASES

**TALLOW AND GREASES.**—Large soaper entered the tallow and grease market early this week and prices advanced 2c per lb. for all grades. It was estimated that about 300 tanks were sold at the new rates with buyer activity very broad in all sections of the country. However, one large soaper failed to purchase at the advanced price levels. Toward midweek much of the earlier buying power had withdrawn and a revised set of quotations were offered by the buying side which erased the higher quotations of earlier and afforded a wider range of prices for lower grades. But it appeared that production was pretty well cleaned up early in the week and producers had little or nothing to offer at the lower rates. The selling side continued to quote the higher prices toward the close of the week, but the little bidding that was going on was at somewhat lower rates.

Toward the close of the week fancy tallow was quoted at 20c; choice, 19½c; prime, 19¼c; No. 1, 19c; No. 3, 18¾c, and No. 2, 18½c. There was a fairly good movement of edible tallow during the week in a range of 27½c to 28c. Late grease quotations included choice white, 19½c; A-white, 19¼c; B-white, 19¼c; yellow and house, 19c, and brown from 17½c to 18½c, depending upon f.f.a.

**NEATSFOOT OIL.**—No sizeable movement of neatsfoot oil is reported and the trade is without reliable quotations because of lack of offerings.

**GREASE OIL.**—The market for grease oils is fairly well sold up with quotations holding very firm and available supplies on the light side. No. 1 oil is 27.35c; prime burning, 28.85c; acidless tallow oil, 27.55c, and neatsfoot stock, 31.85c.

## VEGETABLE OILS

Vegetable oil markets continue to be a bit unsettled and demand is not quite as broad as it was a week or two ago. The buying tempo has dropped off rather sharply, but most offerings are firmly held and there has been little or no success in lowering quotations. Production of the leading oils is moderate and there is no accumulation at any point. Most crushers are working on orders placed earlier and the new business being completed is mostly for immediate delivery. Very few buyers are willing to book too far in advance and sales beyond early next year are not very plentiful. One thing that lends buoyancy to the markets at present is the active demand and high prices for inedible tallows and greases.

**SOYBEAN OIL.**—The edible trade was buying soybean oil this week at 23c for delivery this month through January while more distant deliveries were reported at slightly lower figures. At the same time a small amount of oil was reported sold to the inedible trade at 23½c, but the volume was too small to be considered any criterion of the market.

**PEANUT OIL.**—Trading in peanut oil is on the light side and it appears that demand is none too broad although the market fails to show any weakness. The oil continues to be quoted at 26c, f.o.b. mills in the Southeast.

**OLIVE OIL.**—Some olive oil has been received in the East, but it is to be applied against previous switches for soybean oil. Spot supplies are very limited and some sources quote small lot business being done at \$9 per gallon.

**COTTONSEED OIL.**—A range of 25c to 26c was quoted on cottonseed oil late this week throughout the producing area, but volume of sales was small. Spot trading in the East is lacking.

## BY-PRODUCTS MARKETS

### Blood

Unground, loose	Per ton
	\$18.00

### Digester Feed Tankage Materials

Unground, per unit ammonia	Per ton
Liquid stick, tank cars	\$18.00

### Packinghouse Feeds

60% digester tankage, bulk	Per ton
55% digester tankage, bulk	\$12.00
50% digester tankage, bulk	\$11.00
50% meat, bone meal scraps, bulk	\$10.00
Special steam bone-meal in bags	\$8.00

### Bone Meal (Fertilizer Grades)

Steam, ground, 3 & 50	Per ton
Steam, ground, 2 & 26	\$45.00

### Fertilizer Materials

High grade tankage, ground	Per ton
10@11% ammonia	\$ 3.50
Bone tankage, unground, per ton	30.00
Hoof meal, per unit ammonia	8.00

### Dry Rendered Tankage

Cake	Per ton
Expeller	\$2.00

### Gelatine and Glue Stocks

Calf trimmings (limed)	Per cwt.
Hide trimmings (green salted)	Per cwt.
Sinews and pizzles (green, salted)	Per cwt.

Cattle jaws, skulls and knuckles	Per ton
Pig skin scraps and trim, per lb.	\$75.00

### Bones and Hoofs

Round, shins, heavy	Per ton
Flat shins, heavy	\$115.00
light	\$100.00
light	\$95.00
Blades, buttocks, shoulders & thighs	\$105.00
Hoofs, house run, assorted	\$65.00
Junk bones	\$50.00

### Animal Hair

Winter coil dried, per ton	Per ton
Summer coil dried, per ton	Per ton
Winter processed, black, lb.	Per lb.
Cattle switches	Per lb.
Winter processed, gray, lb.	Per lb.

Watch Classified page for bargains in equipment.

*Willibald Schaefer Company*

☆ PROCESSORS OF ANIMAL FATS AND OILS ☆

ASSOCIATE MEMBER:  
AMERICAN MEAT INSTITUTE - NATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION

FOOT OF BREMEN AVENUE  
ST. LOUIS 7, MO.



CHESTNUT 9630  
TELETYPE  
WESTERN UNION PHONE





# The Perfect\* BINDER



**FOR WIENERS, BOLOGNA,  
SPECIALTY LOAVES**

*because*

**IT'S  
DIFFERENT**

Soy is unexcelled in holding freshness, in reducing shrinkage, in improving appearance, in enhancing flavor.

Special X Soy Flour stabilizes and holds the moisture—less cooler shrinkage for YOU.

**LESS  
SHRINKAGE**

**50%  
PROTEIN**

Soy is no filler—it adds high food value as well as valuable blending properties to improve flavor—texture and keeping quality.

**\*Special X SOY FLOUR**

**Meatone GRITS**

Write for FREE Samples

**SPENCER  
KELLOGG**

AND SONS, INC.

DECATUR 80, ILLINOIS

## WEEK'S CLOSING MARKETS

\$21.00 per doz. packer production sheep and lambskins, with \$16.00 mentioned in other quarters as a possible trading basis. Some trading in mid-west packer wool pelts was scheduled for early this week but no details have been disclosed; some talk the market in a nominal way around \$4.00@4.25 per cwt. liveweight basis, based on normal increase in wool yield, while others talk the market around 25c less.

### CHICAGO HIDE QUOTATIONS

	PACKER HIDES		Cor. week.
	Week ended	Week ended	
	Nov. 7, '46	July 25, '46	1945
Hvy. nat. str.	@35	@27	@15½
Hvy. Tex. str.	@30	@26	@14½
Hvy. butt			
brnd'd str.	@30	@26	@14½
Hvy. Col. str.	@30	@26	@14
Ex-light Tex.			
str.	@30	@26	@15
Brnd'd cows	@30	@26	@14½
Hvy. nat. cows	@33	@27	@15½
Lt. nat. cows	@32½	@27	@15½
Nat. bulls	@26	@20	@12
Brnd'd bulls	@24	@19	@11
Calfskins	@54n	31 @36	23½ @27
Kips, nat.	@40	27 @30	@20
Kips, brnd'd	@35	@23½	@17½
Slunks, reg.	2.25@2.40		@1.10
Slunks, hrls.	1.10@1.25		@.55

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	25 @27	24 @25	@15
Brnd'd all-wts.	24 @26	23 @24	@14
Nat. bulls	10 @20	@17	@11½
Brnd'd bulls	18 @19	@16	@10½
Calfskins	41 @46	25½ @29	20¼ @23
Kips, nat.	@36	24 @25	@18
Slunks, reg.	2.25@2.40		@1.10
Slunks, hrls.	@1.10		@.55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

### COUNTRY HIDES

Hvy. str.	22½ @23½	20½ @21	14 @15
Hvy. cows	22½ @23½	20½ @21	14 @15
Butts	22½ @23½	20½ @21	@15
Extremes	22½ @23½	20½ @21	@15
Bulls	17 @18	@14	@11½
Calfskins	32 @36	@25	16 @18
Kipskins	@32	@24	@16
Horsehides	10.00@12.00	10.00@10.50	6.50@8.00

All country hides and skins quoted on flat trimmed basis.

### SHEEPSKINS

Pkr. shearings	2.75@3.25	@3.00	2.10@2.15
Dry pelts	26 @27	26 @27	25 @26

### MEAT REPORTING RESUMED

Daily reporting of wholesale dressed meat prices and of meat trade conditions is to be reestablished at Chicago soon in the market news office of the livestock and meats branch of the U. S. Department of Agriculture Production and Marketing Administration at 999 Exchange ave. This phase of market news work is being handled by E. R. Jeter, marketing specialist, under the direction of L. M. Wyatt, supervisor of the department's market news service from the U. S. Yards.

In reporting dressed meat wholesale prices and market conditions, both the Chicago market news service and Mr. Jeter return to a Department of Agriculture activity interrupted by the war. Mr. Jeter, a graduate of Annapolis, returns from duty with the Navy as a Lieutenant Commander.

### FRIDAY'S CLOSING Provisions

The provision trade closed up this week with a very firm tone. Skinned hams, picnics and light bellies were a little higher. A round lot of 10/10 skinned hams sold at 42c. Picnics sold at 30c and more was reported bid. Four cars 20 up D. S. bellies sold at 41c. Lard was also strong with several cars moving at 40c. Other meat cuts moved at fully steady prices.

### Cottonseed Oil

December, 26.00b; January, 25.00b; March, 25.00b; May 25.00b; July, 24.50b; September, 22.00b; October, 19.00b. Ten lots sold.

### VETERANS GIVEN SOCIAL SECURITY PROTECTION

In the first three months after the effective date of the veterans' amendment to the Social Security Act, very few claims for survivors' benefits provided by it were filed by families of deceased veterans of World War II, according to Thomas M. Galbreath, manager of the Chicago office of the Social Security Administration.

Survivors of qualified veterans who died within three years of their discharge but before the effective date of the amendment, August 10, 1946, have until midnight, February 10, 1947, to file either original claims for monthly benefits or applications for benefit recomputation if they are to receive retroactive benefits payable to the month of the veteran's death, Mr. Galbreath explained. Claims for lump-sum benefits on the records of such veterans may be filed within six months of the enactment or within two years of the death of the veteran. Claims for monthly benefits other than retroactive may be filed at any time by qualified persons.

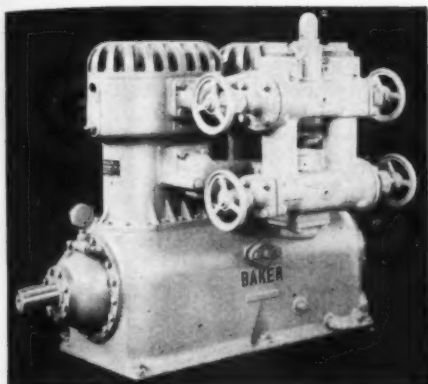
The new section of the Social Security Act provides protection for the families of qualified veterans of World War II in the event of their death during a readjustment period of three years after their discharge from the service, Mr. Galbreath said.

Because time spent in military service acts to reduce the amount of the potential benefits earned by the worker in civilian employment under the old-age and survivors insurance program of the Social Security Administration, many veterans came out of the armed services with weakened or lost social security protection for their families, Mr. Galbreath pointed out.

Furthermore, he added, many of the younger veterans were prevented by their military service from building up the coverage they might otherwise have acquired under the old-age and survivors insurance program.

# In industries vital to the public welfare

*Baker performs an invaluable service*



## NEW MODEL F 82

Greater capacity in smaller size, force feed lubrication, Timken bearings, precision built—QUALITY!

In hundreds of industries making thousands of products, serving millions of people, BAKER plays a vital part. Engineers know the BAKER reputation for watchlike precision and the resultant outstanding performance and long life. Hair-line chill and freezing controls, great capacity with small size—these are among the many features that have built BAKER'S 41 year old reputation for dependability. Now they are further emphasized in the new model F82.

BAKER ICE MACHINE COMPANY, INC., OMAHA

# Baker

MANUFACTURERS OF DEPENDABLE REFRIGERATING EQUIPMENT SINCE 1905



# Basco-TEX

Genuine  
**PLASTIC APRONS!**  
WATER-PROOF, ALKALI-PROOF,  
STAIN-PROOF, ACID-RESISTANT,  
OIL-RESISTANT



Costs only **1 cent**  
about **1 a day**

**OUTSTANDING NEW  
20 MILL PLASTIC...  
Has Amazing Durability**

• Laboratory test and actual use show this special plastic 10 times stronger than ordinary cloth. Won't tear!

**NO LAUNDERING!** Just wipe off with a damp cloth.

**ASSOCIATED BAG & APRON CO.**  
222 West Ontario St., Chicago 10, Ill. Phone SUPERior 5809

# Topmost Protection

Will Not Crack or Peel

PRICES—SIZES—COLORS

**WHITE—4 Mill Plastic**  
27 x 36... \$6.62 per doz.  
30 x 36... 7.53 per doz.  
36 x 40... 7.96 per doz.  
36 x 44... 8.85 per doz.  
Full Length Sleeves  
\$6.00 per dozen pair

**BLACK or WHITE—8 Mill Plastic**  
27 x 36... \$ 9.00 per doz.  
30 x 36... 9.75 per doz.  
36 x 40... 11.15 per doz.  
36 x 44... 13.65 per doz.  
Full Length Sleeves  
\$10.65 per dozen pair  
Leggings, Hip Length  
\$13.10 per dozen pair

**MAROON—Heavy Double-Coated Neoprene**  
27 x 36... \$12.90 per doz.  
30 x 36... 14.00 per doz.  
36 x 40... 18.35 per doz.  
36 x 44... 20.50 per doz.  
Full Length Sleeves  
\$12.90 per dozen pair  
Leggings, Hip Length  
\$23.50 per dozen pair  
All Prices F.O.B. Chicago.

**BLACK—12 Mill Plastic**  
27 x 36... \$12.25 per doz.  
30 x 36... 11.15 per doz.  
36 x 40... 14.25 per doz.  
36 x 44... 15.60 per doz.

**BLACK—Heavy Double-Coated Neoprene**  
27 x 36... \$12.90 per doz.  
30 x 36... 14.00 per doz.  
36 x 40... 18.35 per doz.  
36 x 44... 20.50 per doz.  
Full Length Sleeves  
\$12.90 per dozen pair  
Leggings, Hip Length  
\$23.50 per dozen pair

**BLACK or WHITE—Extra Heavy 20 Mill Plastic**  
27 x 36... \$14.20 per doz.  
30 x 36... 15.50 per doz.  
36 x 40... 20.15 per doz.  
36 x 44... 22.60 per doz.  
Full Length Sleeves  
\$14.25 per dozen pair  
Leggings, Hip Length  
\$25.75 per dozen pair  
Minimum order 1 dozen

**ORDER BY PHONE OR MAIL**

Free Sample Swatch on Request



# LIVESTOCK MARKETS *Weekly Review*

## INSPECTED MEAT PRODUCTION DIPS A LITTLE BUT IS STILL FAR AHEAD OF COMPARABLE 1945 PERIOD

Meat production under federal inspection ebbed a little during the week ended November 2 from the high point reached during the preceding period. Total output amounted to 440,000,000 lbs. and was 9 per cent below the 484,000,000 lbs. turned out in the preceding week, but was 32 per cent above the 334,000,000 lbs. recorded for the corresponding week of last year.

Cattle, calf and hog kill dropped sharply in the East and slaughter was generally lower in other regions.

Slaughter of cattle under federal inspection for the week was estimated at 412,000 head, 11 per cent below 462,000 for the week earlier, but 16 per cent above 355,000 a year ago. Beef production was calculated at 190,000,000 lbs., compared with 210,000,000 lbs. for the preceding week and 163,000,000 lbs. a year ago.

Hog slaughter was estimated at 1,386,000 head, 3 per cent below the 1,432,000 head slaughtered during the preceding week, but 81 per cent above 765,000 reported for the same week in 1945. Estimated production of pork was 202,000,000 lbs., compared with

222,000,000 in the week ended October 26 and 125,000,000 lbs. for the same period last year. Lard production totaled 37,700,000 lbs., compared with 28,200,000 a week earlier and 22,300,000 in the same week last year.

Calf slaughter was estimated at 200,000 head, 6 per cent below 212,000 for a week earlier and 1 per cent below 203,000 reported last year. Output of inspected veal for the three weeks under comparison was 26,600,000 lbs., 28,000,000 lbs. and 27,200,000 lbs. respectively.

The number of sheep and lambs slaughtered for the week was estimated at 476,000 head and was 13 per cent below 546,000 for the preceding week, but 8 per cent above 441,000 for the same period last year. Production of inspected lamb and mutton in the three weeks under comparison amounted to 20,900,000 lbs., 24,000,000 lbs., and 19,000,000 lbs., respectively.

The following table shows numbers of livestock slaughtered, meat and lard production and average weights of slaughter under federal inspection for the week ended November 2 with comparisons:

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION										
Week ended November 2, 1946 with comparisons										
Week Ended	Beef		Veal		Lamb and Mutton		Pork (excl. lard)		Total Meat	
	Number 1,000	Prod. Mil. lb.	Number 1,000	Prod. Mil. lb.	Number 1,000	Prod. Mil. lb.	Number 1,000	Prod. Mil. lb.	Prod. Mil. lb.	
Nov. 2, 1946.....	412	189.5	200	26.6	476	20.9	1386	202.4	439.4	
Oct. 26, 1946.....	462	209.7	212	28.0	546	24.0	1432	222.0	483.7	
Nov. 3, 1945.....	355	162.6	203	27.2	441	19.0	765	124.7	335.5	

AVERAGE WEIGHTS—LBS.										
Week Ended	Cattle		Calves		Sheep & Lambs		Hogs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 Mil.	Total Mil.
Nov. 2, 1946.....	901	460	242	133	95	44	244	146	11.2	37.7
Oct. 26, 1946.....	805	454	239	132	96	44	246	155	8.0	28.2
Nov. 3, 1945.....	914	458	255	134	96	43	268	163	10.9	22.3

## SHEEP LEAD MEXICAN EXPORTS OF LIVESTOCK

With the lifting of the U. S. quarantine on Mexican livestock, a huge volume of sheep and lambs have been exported to the United States, but practically no cattle have as yet been moved. There is no quota for sheep and shipments are expected to hit around 500,000 head for the year.

It was explained that the season for shipping cattle is still to come and at present most ranchers prefer to keep stock on pasture and put on added weight. The movement will probably get under way some time this month and approximately 10,000 head will be exported before the end of the year. The Mexican government permits exports of 250,000 head for the year and this total may be raised next year, it was said.

## CANADIAN INSPECTED KILL SMALLER THAN YEAR AGO

MONTREAL.—Inspected slaughter of livestock during September decreased from the corresponding month of 1945, according to figures released by the Dominion Department of Agriculture. During the month there were a total of 154,233 cattle slaughtered, compared with 180,744, down 14.7 per cent. Calves showed a decline of 10.6 per cent, and sheep a drop of 1.8 per cent, while hogs slaughtered totaled only 216,104, a decrease of 27.8 per cent from the number recorded last year.

For the first nine months of the year cattle, calf and hog kill showed substantial losses while sheep showed an appreciable gain of 20.3 per cent, with a total of 744,388 compared with 618,310 for the corresponding period of a year earlier.



**Every Day at ALL IMPORTANT MARKETS**

**KENNETT-MURRAY**  
Livestock Buying Service

Offices:  
 Detroit, Mich.  
 Dayton, Ohio  
 Omaha, Neb.  
 La Fayette, Ind.  
 Sioux City, Iowa

Cincinnati, Ohio  
 Louisville, Ky.  
 Nashville, Tenn.  
 Montgomery, Ala.

Order Buyer of Live Stock

**L. H. McMURRAY**

INDIANAPOLIS, INDIANA

---

**Central**

**LIVESTOCK ORDER BUYING CO.**

South St. Paul, Minn.  
 West Fargo, N.D.      Billings, Mont.



# LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on November 7, 1946, reported by Office of Production & Marketing Administration:

NOGS (quotations based on hard hogs):	Chicago	Mat. Sth. Yds.	Omaha	Kans. City	St. Paul
<b>BARROWS AND GILTS:</b>					
Good and Choice:					
120-140 lbs.....	\$20.00-21.50	\$22.50-23.50	\$.....	\$.....	\$.....
140-160 lbs.....	21.00-22.75	22.75-23.75	23.00-23.50	23.00-23.75	21.50-22.50
160-180 lbs.....	22.50-23.50	23.00-24.00	23.50-24.00	23.50-24.25	22.50-23.25
180-200 lbs.....	23.50-23.75	23.75-24.25	24.00 only	24.00-24.35	23.25 only
200-220 lbs.....	23.50-23.75	24.00-24.25	24.00 only	24.15-24.35	23.25 only
220-240 lbs.....	23.50-23.75	24.00-24.25	24.00 only	24.15-24.35	23.25 only
240-260 lbs.....	23.50-23.75	24.00-24.25	24.00 only	24.15-24.35	23.25 only
260-280 lbs.....	23.50-23.75	24.00-24.25	24.00 only	24.15-24.35	23.25 only
280-300 lbs.....	23.50-23.75	24.00-24.25	24.00 only	24.15-24.35	23.25 only
300-320 lbs.....	23.50-23.75	24.00-24.25	24.00 only	24.15-24.35	23.25 only
320-340 lbs.....	23.50-23.75	24.00-24.25	24.00 only	24.15-24.35	23.25 only
340-360 lbs.....	23.50-23.75	24.00-24.25	24.00 only	24.15-24.35	23.25 only

<b>Medium:</b>					
160-220 lbs.....	20.00-23.00	21.00-24.00	23.00-23.50	23.00-24.00	22.00-23.00
<b>SOVS:</b>					
Good and Choice:					
270-300 lbs.....	22.75-23.00	22.25-22.50	23.50 only	23.00-23.25	21.75 only
300-330 lbs.....	22.75-23.00	22.25-22.50	23.50 only	23.00-23.25	21.75 only
330-360 lbs.....	22.50-22.75	22.25-22.50	23.50 only	23.00-23.25	21.75 only
360-400 lbs.....	22.50-22.75	22.25-22.50	23.50 only	22.75-23.00	21.75 only
<b>Good:</b>					
400-450 lbs.....	22.25-22.50	22.25-22.50	23.50 only	22.75-23.00	21.75 only
450-550 lbs.....	22.00-22.50	22.25-22.50	23.25-23.50	22.75-23.00	21.75 only
<b>Medium:</b>					
550-590 lbs.....	19.00-22.00	20.50-22.25	23.00-23.50	22.50-23.00	21.00-21.25

## SLAUGHTER CATTLE, VEALERS, AND CALVES:

<b>STEERS, Choice:</b>					
700-900 lbs.....	27.00-32.00	26.00-30.00	24.00-29.00	25.00-29.50	25.00-31.00
900-1100 lbs.....	27.00-32.00	26.00-30.00	24.00-29.00	25.00-30.50	25.50-31.00
1100-1300 lbs.....	29.00-35.00	28.00-30.00	27.00-30.00	26.00-30.50	26.00-32.00
1300-1500 lbs.....	30.00-35.00	28.00-30.00	.....	26.00-30.50	26.50-32.00

<b>STEERS, Good:</b>					
700-900 lbs.....	21.00-27.00	19.00-26.00	18.00-24.00	18.50-25.50	20.00-25.50
900-1100 lbs.....	21.50-29.00	20.00-27.00	19.00-26.00	19.50-26.00	20.00-26.00
1100-1300 lbs.....	22.50-29.00	21.00-28.00	20.00-27.00	20.00-26.00	20.00-27.00
1300-1500 lbs.....	23.00-30.00	21.00-28.00	.....	20.00-26.00	20.00-27.00

<b>STEERS, Medium:</b>					
700-1100 lbs.....	15.00-21.50	15.00-19.00	13.50-18.50	15.00-19.50	14.00-20.00
1100-1300 lbs.....	16.00-22.50	15.50-20.00	16.00-19.00	16.50-20.00	14.00-20.00

<b>STEERS, Common:</b>					
700-1100 lbs.....	12.50-16.00	12.50-15.50	11.50-14.00	12.25-15.00	11.00-14.00

<b>HEIFERS, Choice:</b>					
600-800 lbs.....	25.00-28.00	25.00-29.00	23.00-26.00	23.00-28.00	23.00-28.00
800-1000 lbs.....	26.00-30.00	26.00-29.00	23.50-28.00	23.50-29.00	23.00-28.00

<b>HEIFERS, Good:</b>					
600-800 lbs.....	20.00-25.00	18.00-25.00	17.50-23.00	16.50-23.00	18.00-23.00
800-1000 lbs.....	21.00-26.00	18.50-26.00	18.00-23.00	17.50-23.00	18.00-23.00

<b>HEIFERS, Medium:</b>					
500-900 lbs.....	15.00-20.00	14.00-18.50	12.50-17.50	13.00-17.00	13.50-18.00

<b>HEIFERS, Common:</b>					
500-900 lbs.....	12.00-15.00	11.50-14.00	10.50-12.00	10.50-13.00	10.00-13.50

<b>COWS, All Weights:</b>					
Good.....	14.50-16.50	15.00-17.50	13.00-17.00	14.00-16.25	13.00-16.50
Medium.....	12.50-14.50	12.50-15.00	11.50-13.00	12.50-14.00	12.00-13.00
Cut. & com.....	10.00-12.50	10.00-12.50	9.50-11.50	10.50-12.50	9.00-12.00
Canner.....	9.00-10.00	8.00-10.00	8.00-9.50	8.50-10.50	7.50-9.00

<b>BULLS (Vlgs. Excl.), All Weights:</b>					
Beef, good.....	16.00-17.00	15.00-16.00	14.00-15.50	15.00-15.50	15.00-15.75
Sauage, good.....	14.50-16.75	14.00-15.50	13.00-14.00	14.00-15.00	14.25-15.50
Sauage, medium.....	12.50-14.50	12.00-14.00	11.50-13.00	12.25-14.00	12.00-14.25
Sauage, cut & com.....	10.00-12.00	9.50-12.00	9.25-11.50	8.50-12.25	9.00-12.00

<b>VEALERS:</b>					
Good & choice.....	18.00-21.00	17.00-24.00	15.00-16.50	15.00-18.00	16.00-20.00
Com. & med.....	11.00-18.00	12.00-17.00	10.00-15.00	9.50-15.00	9.00-16.00
Cull.....	9.00-11.00	8.50-12.00	8.00-10.00	7.50-9.50	6.00-9.00

<b>CALVES:</b>					
Good & choice.....	15.00-17.00	15.50-18.00	14.50-16.50	14.25-18.00	15.00-17.00
Com. & med.....	10.00-15.00	11.00-15.50	10.00-14.60	9.50-14.25	9.00-15.00
Cull.....	9.00-10.00	9.00-11.00	8.50-10.00	7.50-9.50	6.00-9.00

## SLAUGHTER LAMBS AND SHEEP:

<b>LAMBS:</b>					
Good and choice.....	22.50-23.00	22.00-23.00	21.50-22.75	22.50-23.25	21.00-23.00
Medium and good.....	16.00-21.75	17.00-21.50	16.50-21.00	19.00-22.00	15.00-20.50
Common.....	11.50-15.00	13.00-16.50	12.50-15.50	15.00-18.50	12.50-14.75

<b>FLG. WETHERS:</b>					
Good and choice.....	18.50-19.50	.....	.....	.....	16.00-18.50
Medium and good.....	15.00-18.00	.....	.....	.....	14.00-15.75

<b>EWES:</b>					
Good and choice.....	7.50-8.00	7.50-7.75	7.00-7.50	7.00-7.50	6.25-8.00
Common & med.....	6.25-7.50	6.00-7.25	5.50-7.00	5.75-6.75	5.00-6.00

Quotations on woolled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

Quotations on slaughter lambs and yearlings of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

# STANGARD

*Prime Surface*  
**COLD PLATES**

**For Maximum Refrigerating Efficiency**



**THE STANGARD-DICKERSON CORPORATION**

46-76 Oliver Street • Newark 5, N. J.

STANGARD KNOWS REFRIGERATION

Copyright 1945 by The Stangard Dickerson Corporation

## WANTED

Tankage, Blood, Bonemeal, Cracklings, Hoofmeal

**FRANK R. JACKLE**

Broker

405 Lexington Ave.

New York 17, N. Y.

Long Distance 518

• Phone •

Bridge 6261

- HOGS ON ORDERS - SHIPPED EVERYWHERE
- WE SELL STOCK PIGS
- NO ORDER TOO SMALL OR TOO LARGE
- WE SERVE THE SOUTH

**HARRY L. SPARKS & CO.**

NATIONAL STOCK YARDS - ILLINOIS

**SOUTHEASTERN LIVE STOCK ORDER BUYERS**

223 EXCHANGE BUILDING

BOURBON STOCK YARDS

LOUISVILLE 6, KENTUCKY

OFFICE TELEPHONES JACKSON 6492-1835

*For Service and Dependability*

**E. N. GRUESKIN CO.**

CATTLE ORDER BUYERS

SIOUX CITY, IOWA

## FRENCH HORIZONTAL MELTERS

Are  
Sturdily  
Built.  
  
Cook Quickly  
Efficiently.



THE FRENCH OIL MILL MACHINERY CO.  
PIQUA, OHIO

## Superior Packing Co.

Price Quality Service

Chicago



St. Paul

**DRESSED BEEF  
BONELESS BEEF and VEAL**

Carlots

Barrel Lots

Make up to 15% MORE PROFIT on HOG CASINGS!

Sell Them at Higher Export Prices—to

**THE FOWLER CASING CO. LTD.**

8 Middle Street, West Smithfield

LONDON, E. C. 1, ENGLAND (Cables: Effseaco, London)

FOR 30 YEARS DEPENDABLE DISTRIBUTORS OF QUALITY AMERICAN HOG CASINGS

**HOWARD  
MACHINES**  
for MECHANICAL  
CLEANING  
& DRYING



- FOR PACKING PLANT EQUIPMENT . . .
- CANNED FOODS BEFORE AND AFTER COOKING
- Howard Machines save money on packing house cleaning problems.
- Satisfy Federal Inspection.
- Write for detailed information.

**HOWARD ENGINEERING & MFG. CO.**  
2245 1/2 BUCK ST. CINCINNATI 14, OHIO

## HUNTER PACKING COMPANY

EAST ST. LOUIS, ILLINOIS

**BEEF • VEAL • PORK • LAMB**  
HUNTERIZED SMOKED AND CANNED HAM

William G. Joyce  
Boston, Mass.

F. C. Rogers Co.  
Philadelphia, Pa.



A. L. Thomas  
Washington, D. C.

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended Nov. 2, 1946.

	CATTLE		
	Week ended Nov. 2	Prev. week	Cor. 1945
Chicago†	22,396	21,655	17,462
Kansas City	27,404	31,658	30,885
Omaha*	24,371	25,280	25,236
East St. Louis	17,253	8,296	16,507
St. Joseph	12,849	14,736	12,087
Sioux City	9,773	11,283	9,966
Wichita*	3,945	4,574	6,271
Philadelphia	4,064	5,359	2,732
Indianapolis	2,171	2,932	...
New York & Jersey City	11,230	15,991	13,418
Okl. City	14,694	13,136	16,048
Cincinnati	7,628	8,372	7,804
Denver	9,190	6,401	7,473
St. Paul	12,836	13,835	16,596
Milwaukee	4,699	4,526	5,236
Total	184,523	189,035	187,821

\*Cattle and calves.

HOGS		
Chicago	138,664	134,768
Kansas City	61,714	62,248
Omaha	63,288	66,704
East St. Louis	85,087	85,081
St. Joseph	46,352	43,294
Sioux City	36,268	38,402
Wichita	8,081	3,209
Philadelphia	17,945	16,584
Indianapolis	29,938	28,501
New York & Jersey City	56,543	64,042
Okl. City	15,541	15,461
Cincinnati	19,672	22,049
Denver	13,099	12,882
St. Paul	33,514	33,889
Milwaukee	8,076	3,965
Total	626,732	631,089

†Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP		
Chicago†	22,423	21,265
Kansas City	25,990	33,352
Omaha	26,976	36,827
East St. Louis	12,659	14,529
St. Joseph	20,870	16,471
Sioux City	18,847	20,496
Wichita	1,679	1,762
Philadelphia	4,614	6,837
Indianapolis	1,903	...
New York & Jersey City	60,855	69,481
Okl. City	3,777	2,149
Cincinnati	802	732
Denver	8,735	11,055
St. Paul	20,862	16,903
Milwaukee	1,891	734
Total	232,883	252,084

†Not including directs.

## NEW YORK LIVESTOCK

Livestock prices at Jersey City, November 5, 1946:

CATTLE:	
Steers, gd.	\$25.00@27.00
Cows, med.	11.25@12.00
Cows, com.	10.50@11.00
Cows, can. & cut.	6.50@9.00
CALVES:	
Vealers, gd. to ch.	\$23.00@26.00
Vealers, med. to com.	20.00@23.00
Calves, gd. to ch.	15.00@16.00
Calves, cull	12.00@14.00
HOGS:	
Gd. & ch.	\$24.00
LAMBS:	
Gd. & ch.	\$22.00@23.00

Receipts of salable livestock at Jersey City and 41st St., New York Market for week ended November 2, 1946:

	Cattle	Calves	Hogs*	Sheep
Salable	799	1,687	817	1,416
Total (incl. directs)	7,485	9,423	26,386	56,010
Previous week:				
Salable	1,858	3,819	433	7,783
Total (incl. directs)	10,651	18,602	26,611	75,863

\*Including hogs at 31st street.

## CORN BELT DIRECT TRADING

Reported by Office of Production & Marketing Administration.

Des Moines, Ia., Nov. 7.—At the 10 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices up mostly 50 to 75¢ for the week.

Hogs, good to choice:

160-180 lb.	\$18.00@22.25
180-240 lb.	20.25@23.10
240-330 lb.	22.25@23.10
300-360 lb.	22.25@23.10

Sows:

270-330 lb.	\$20.75@22.50
400-550 lb.	20.25@22.25

Receipts of hogs at Corn Belt markets for the week ended Nov. 7, were as follows:

	This week	Same day last yr.
Nov. 1	28,000	40,000
Nov. 2	36,000	40,000
Nov. 4	48,000	43,000
Nov. 5	45,000	30,000
Nov. 6	36,000	62,000
Nov. 7	40,000	36,000

## RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ending November 2, were reported to be as follows:

AT 20 MARKETS.

WEEK ENDED:	Cattle	Hogs	Sheep
Nov. 2	386,000	538,000	332,000
Oct. 26	437,000	559,000	490,000
1945	421,000	290,000	408,000
1944	378,000	487,000	451,000
1943	395,000	730,000	538,000

AT 11 MARKETS.

WEEK ENDED:	Hogs
Nov. 2	445,000
Oct. 26	455,000
1945	244,000
1944	401,000
1943	618,000

AT 7 MARKETS.

WEEK ENDED:	Cattle	Hogs	Sheep
Nov. 2	248,000	370,000	235,000
Oct. 26	287,000	392,000	278,000
1945	284,000	209,000	248,000
1944	283,000	331,000	260,000
1943	274,000	548,000	374,000

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for week ended November 2, 1946, were 4,448,000 lbs.; previous week 4,185,000 lbs.; same week last year 8,124,000 lbs.; January 1 to date 273,680,000 lbs., compared with 305,293,000 lbs. same period a year earlier.

Shipments of hides from Chicago for the week ended November 2, 1946, were 2,411,000 lbs.; previous week 1,733,000 lbs.; same week last year, 5,027,000 lbs.; January 1 to date 189,290,000 lbs.; shipments a year earlier, 197,349,000 lbs.

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, November 2, 1946, as reported to THE NATIONAL PROVISIONER:

### CHICAGO

Armour, 900 hogs shipped; Swift, 500 hogs; Wilson, 1,578 hogs; West-ern, 368 hogs; Agar, 8,061 hogs; Ship-pers, 16,056 hogs; Others, 27,765 hogs. Total: 22,336 cattle; 3,449 calves; 5,638 hogs; 22,423 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,584	1,594	2,545	4,842
Cudahy	3,275	1,350	1,077	5,455
Swift	3,893	3,275	5,883	6,221
Wilson	3,863	1,755	1,796	2,717
Campbell	1,772	...	...	...
Others	12,642	1,158	4,408	9,925
Total	30,029	9,132	15,799	23,160

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	4,949	3,919	3,290	5,468
Cudahy	4,827	1,677	5,455	7,016
Swift	3,860	2,745	...	...
Wilson	3,116	2,079	...	...
Independence	...	1,601	...	...
Others	...	9,362	...	...

Cattle and calves: Eagle, 56; Greater Omaha, 116; Hoffman, 41; Reischold, 378; Roth, 179; South Omaha, 473; Kinzang, 568; Merchants, 1; Live Stock, 235.

Total: 18,807 cattle and calves; 21,383 hogs and 15,774 sheep.

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,891	2,196	5,346	6,905
Swift	6,186	3,833	7,815	4,035
Baxter	1,605	...	...	682
Krey	...	...	...	...
Reil	...	...	1,133	...
Lachle	...	...	1,629	...
Sticht	...	...	1,353	...
Others	5,571	469	2,718	1,037
Shippers	12,429	2,506	9,375	1,316
Total	29,692	9,004	29,369	13,975

### SIoux CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	3,831	169	8,645	4,127
Armour	2,771	186	10,359	3,297
Swift	2,970	243	3,907	3,209
Others	227	...	...	...
Shippers	10,535	17	6,932	1,014
Total	20,334	615	29,824	11,647

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	4,302	1,375	8,368	6,946
Armour	3,410	1,328	7,415	3,085
Others	5,864	624	1,732	243
Total	13,076	3,327	17,515	10,274

Not including 1,125 cattle, 195 calves, 30,245 hogs and 10,859 sheep bought direct.

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,256	1,083	1,915	1,679
Guggen	...	...	...	...
Belum	648	...	...	...
Dump	...	...	...	...
Outertag	83	...	31	...
Dold	109	...	984	...
Sundowner	43	...	101	...
Pioneer	38	...	...	...
Others	5,196	...	668	46
Total	7,373	1,083	3,699	1,725

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,701	2,279	1,290	1,277
Wilson	4,515	2,445	1,073	685
Others	340	...	679	29
Total	5,326	4,724	3,042	1,994

Not including 405 cattle, 9 calves, 10,499 hogs and 1,783 sheep bought direct.

### FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	2,095	6,229	821	7,353
Swift	3,130	7,743	807	8,213
Blue	...	...	...	...
Bonnet	713	79	...	...
City	646	7	...	...
Rosenthal	198	17	...	...
Total	7,676	13,175	1,688	15,566

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,296	134	3,767	5,141
Swift	1,327	766	2,075	3,156
Cudahy	1,108	113	2,600	2,854
Others	2,609	246	2,130	1,498
Total	6,540	1,259	10,572	12,149

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	3,700	3,945	10,993	6,527
Bartusch	762	...	...	...
Cudahy	961	951	...	2,810
Riffin	785	...	...	...
Superior	1,479	...	...	...
Swift	5,189	5,992	22,521	11,525
Others	4,472	594	...	...
Total	17,228	11,626	33,514	20,862

### TOTAL PACKER PURCHASES

	Week ended Nov. 2	Prev. week, 1945
Cattle	178,477	193,583
Hogs	220,843	239,926
Sheep	149,549	171,350

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
Nov. 1	2,309	313	15,059	5,261
Nov. 2	60	209	6,984	1,850
Nov. 4	10,173	1,258	20,876	5,839
Nov. 5	4,577	870	33,064	8,821
Nov. 6	7,709	821	18,740	5,228
Nov. 7	7,000	800	13,000	7,000

\*Week so far, 29,484 3,725 86,516 26,998  
Wk. ago, 41,230 6,699 85,529 38,882  
1945: 42,228 5,783 69,969 30,569  
1944: 35,290 5,840 77,311 31,650

\*Including 2,068 cattle, 878 calves, 39,406 hogs and 13,485 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Nov. 1	2,294	221	2,110	335
Nov. 2	1,470	115	60	850
Nov. 4	2,518	59	1,972	587
Nov. 5	1,955	383	4,543	1,376
Nov. 6	2,900	247	2,382	359
Nov. 7	4,000	300	2,500	1,000

Wk. so far, 11,373 969 11,397 3,322  
Wk. ago, 18,178 2,082 13,886 6,440  
1945: 19,507 1,840 7,589 4,544  
1944: 12,021 902 3,865 2,148

### NOVEMBER RECEIPTS

	1946	1945
Cattle	32,493	48,775
Calves	4,247	7,625
Hogs	108,559	83,964
Sheep	34,109	40,117

### NOVEMBER SHIPMENTS

	1946	1945
Cattle	15,137	21,614
Hogs	13,567	8,924
Sheep	4,007	7,122

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, Nov. 7, 1946:

	Week ended Nov. 7	Prev. week
Packers' purch	43,889	36,628
Shippers' purch	13,567	18,048
Total	57,456	54,676

## CANADIAN SLAUGHTER

	Sept. 1946	Sept. 1945
Cattle	154,233	150,774
Calves	53,277	59,825
Hogs	216,104	209,181
Sheep	156,797	159,525

## PACIFIC COAST LIVESTOCK

Receipts for five days ended Nov. 1:

	Cattle	Calves	Hogs	Sheep
Los Angeles	11,028	4,420	1,092	1,446
San Francisco	1,800	300	1,400	8,050
Portland	2,650	940	425	2,000

# RATH MEATS

*Finer Flavor from the Land O'Corn!*

**Black Hawk Hams and Bacon  
Pork • Beef • Veal • Lamb  
Vacuum Cooked Meats**

THE RATH PACKING COMPANY, Waterloo, Iowa



**Liberty  
Bell Brand**

**Hams — Bacon — Sausages — Lard — Scrapple  
F. G. VOGT & SONS, INC. — PHILADELPHIA, PA.**



**PORK PRODUCTS—SINCE 1876  
The H. H. MEYER PACKING CO.  
Cincinnati, Ohio**

## Wilmington Provision Company

*Slaughtering of*  
**CATTLE - HOGS - LAMBS - CALVES**  
**TOWER BRAND MEATS**  
U. S. GOVERNMENT INSPECTION  
WILMINGTON, DELAWARE

## CANNING MACHINERY

FOR  
**FRUITS • VEGETABLES • FISH • Etc.**  
DEHYDRATING EQUIPMENT  
**A. K. ROBINS & CO. INC. — BALTIMORE, MD.**  
WRITE FOR CATALOGUE

## THE E. KAHN'S SONS CO. CINCINNATI, O.

**"AMERICAN BEAUTY"  
HAMS AND BACON**

**Straight and Mixed Cans of Beef,  
Veal, Lamb and Provisions**

Offices  
BOSTON 9—P. G. Gray Co., 148 State St.  
CLEVELAND 15—Fred L. Sternheim, 801 Carlton Bldg.  
NEW YORK 14—Herbert Ohl, 441 W. 13th St.  
PHILADELPHIA 6—Earl McAdams, 204 Walnut Place  
WASHINGTON 4—Clayton P. Lee, 515 11th St., S. W.



# FELIN'S

ORIGINAL PHILADELPHIA SCRAPPLE  
"Glorified" HAMS • BACON • LARD  
DELICATESSEN



PACKERS - PORK - BEEF

John J. Felin & Co.

INCORPORATED

4142-60 Germantown Ave.  
PHILADELPHIA 40, PENNA.

## ★ ESSKAY ★ QUALITY

BEEF • BACON • SAUSAGE • LAMB  
VEAL • SHORTENING • PORK • HAM  
• VEGETABLE OIL •

THE WM. SCHLUDERBERG - T. J. KURDLE CO.  
MAIN OFFICE-PLANT and REFINERY

3800-4000 E. BALTIMORE ST.  
BALTIMORE, MD.

WASHINGTON, D.C.  
450 11th St., S. W.

RICHMOND, VA.  
22 NORTH 17th St.

ROANOKE, VA.  
317 E. Campbell Ave.

How to analyze foods  
How to interpret your findings



## FOOD ANALYSIS

By A. G. Woodman

COVERS LATEST METHODS  
FOR ANALYZING:

- Food Colors
- Chemical Preservatives
- Milk, Cream and Ice Cream
- Edible Fats and Oils
- Olive Oil
- Butter
- Carbohydrate Foods
- Maple Syrup
- Honey
- Cocoa and Chocolates
- Spices
- Pepper
- Cassia and Cinnamon
- Cloves
- Mustard
- Cider Vinegar
- Extract of Vanilla
- Lemon Extract
- Extract of Ginger
- Wine
- Whisky

Mass. Institute of Technology

4th ed. 607 pp., illus., \$4.00

This book gives a well-balanced training in methods of food analysis for the detection of adulteration. Typical foods illustrate methods of attack and analysis. Bearing out the author's belief that exercise of judgment and training of sense of discrimination are the principal benefits to be gained from a critical balancing of data obtained in a food analysis, the book gives almost equal emphasis to interpretation of results as to processes. Much information added to this edition on alcoholic beverages, sugar methods for foods affected by admission of dextrose on a par with cane sugar, new permitted dyes, including oil-soluble colors, etc.

The NATIONAL PROVISIONER 407 S. DEARBORN ST.  
CHICAGO 5, ILLINOIS

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

### WESTERN DRESSED MEATS

		New York	Phila.	Butte
STEERS, carcass	Week ending Nov. 2, 1946.....	9,461	1,800	1,800
	Week previous .....	5,118	1,451	1,520
	Same week year ago.....	5,534	1,830	712
COWS, carcass	Week ending Nov. 2, 1946.....	5,404	3,420	2,850
	Week previous .....	3,122	2,342	1,517
	Same week year ago.....	2,858	2,466	1,517
BULLS, carcass	Week ending Nov. 2, 1946.....	387	10	6
	Week previous .....	185	10	10
	Same week year ago.....	72	23	10
VEAL, carcass	Week ending Nov. 2, 1946.....	14,141	2,041	1,400
	Week previous .....	14,589	1,072	1,400
	Same week year ago.....	13,093	2,419	700
LAMB, carcass	Week ending Nov. 2, 1946.....	28,773	9,989	10,210
	Week previous .....	28,036	6,772	8,770
	Same week year ago.....	17,141	8,717	8,600
MUTTON, carcass	Week ending Nov. 2, 1946.....	13,955	2,178	2,400
	Week previous .....	11,221	1,788	2,772
	Same week year ago.....	8,689	3,351	2,140
PORK CUTS, lbs.	Week ending Nov. 2, 1946.....	2,397,310	1,010,516	174,000
	Week previous .....	813,074	304,026	90,000
	Same week year ago.....	757,253	285,135	30,523
BEEF CUTS, lbs.	Week ending Nov. 2, 1946.....	113,803	...	...
	Week previous .....	319,473	...	...
	Same week year ago.....	229,325	...	...

### LOCAL SLAUGHTERS

CATTLE, head	Week ending Nov. 2, 1946.....	11,230	4,094
	Week previous .....	16,228	5,350
	Same week year ago.....	13,169	3,470
CALVES, head	Week ending Nov. 2, 1946.....	10,615	1,874
	Week previous .....	12,928	2,380
	Same week year ago.....	5,046	2,970
HOGS, head	Week ending Nov. 2, 1946.....	56,543	17,945
	Week previous .....	64,195	16,584
	Same week year ago.....	36,904	7,971
SHEEP, head	Week ending Nov. 2, 1946.....	60,855	4,614
	Week previous .....	69,481	6,837
	Same week year ago.....	67,304	4,985

Country dressed product at New York totaled 3,648 veal, 2 hogs and 210 lambs. Previous week 4,011 veal, 31 hogs and 574 lambs in addition to that shown above.

## WEEKLY INSPECTED SLAUGHTER

Inspected slaughter at 32 centers for the week ended November 2 was slightly reduced from a week earlier and all totals with the exception of hogs were smaller than a year earlier. Hog slaughter was again over the 1,000,000 mark and is expected to continue rather heavy for spring farrowed pigs are now ready for market.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City.....	11,230	10,615	56,543	60,855
Baltimore, Philadelphia .....	6,963	845	31,968	2,380
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis.....	15,067	2,456	72,195	7,470
Chicago, Elburn .....	31,413	10,091	138,664	44,350
St. Paul-Wis. Group.....	25,538	29,911	117,302	23,421
St. Louis Area.....	19,634	13,614	85,087	19,717
Sioux City .....	9,773	1,012	36,208	13,867
Omaha .....	21,808	2,563	63,288	25,747
Kansas City .....	27,404	10,384	61,714	25,700
Iowa & So. Minn.....	16,873	7,176	182,226	47,400
SOUTHEAST				
.....	8,543	6,211	19,135	...
SOUTH CENTRAL WEST				
.....	34,431	28,908	86,851	40,672
ROCKY MOUNTAIN				
.....	8,044	1,588	15,631	10,667
PACIFIC				
.....	19,991	5,102	34,742	39,611
Total .....	256,712	130,276	1,001,454	372,333
Total last week .....	288,869	137,626	1,034,792	430,321
Total last year .....	271,398	148,032	582,278	574,800

<sup>1</sup>Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>2</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. <sup>3</sup>Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. <sup>6</sup>Includes Denver, Colo., Ogden and Salt Lake City, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

## SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs
Week ending Nov. 1.....	3,027	2,371	7,000
Last week .....	8,293	4,192	17,790
Last year .....	4,444	3,487	8,253



# CLASSIFIED ADVERTISING

Undisplayed; set solid. Minimum 20 words \$3.00, additional words 15c each. "Position wanted," special rate minimum 20 words \$2.00, additional words 10c each. Count address or box number as 8 words. Headline 75c extra. Listing advertisements 75c per line. Displayed: \$7.50 per inch. 10% discount for 3 insertions.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

## POSITION WANTED

**SUPERINTENDENT:** Age 31, college education, married. 13 years' practical experience with major packing. Experienced with all pork processing plants. Familiar also with beef operations and grading. Also cost accounting, 6 years' experience practical hog and sheep raising. Prefer midwest location. W-308, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**PROVISION MAN:** Formerly with large packer thoroughly experienced in buying, selling, merchandising, quality and economy control, financial analysis, or pork products, sausage, related items. Age 41, married. W-360, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## HELP WANTED

**WANTED:** Master mechanic and engineer. Engineer thoroughly familiar with refrigeration, steam, electrical and mechanical maintenance, edible and non-edible departments. Man with all around experience. State age, past experience in detail, family status, salary required. Good opportunity for right man with progressive packing company in central Ohio. W-311, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Killing superintendent for Pacific Coast plant, age 25 to 35. Must have worked all around on cattle, sheep and hogs and capable of producing high standard of workmanship at a minimum of cost. References required. Good salary and working conditions, with opportunity for promotion to the right person. W-294, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALESMAN:** Wanted by west coast (general) packing manufacturer. Must be experienced in sausage and meat production and allied lines. Prefer man with wide and general knowledge of seasonings, flavorings, and condiments. References and provable sales record required. W-266, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Aggressive young man, experienced in the buying and selling of tallow, grease, tannage, and feeds for Chicago brokerage firm. Write in detail giving age, experience, references and salary. W-310, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**INEDIBLE RENDERING** working foreman wanted to operate rendering cooker at night in inedible department of small certified packer in eastern Michigan. Real opportunity. Write to Box W-305, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WORKING SAUSAGE MAKER** wanted for small sausage factory. Good opportunity for advancement. Write to Looman Packers, 354 Broadway, Schenectady, N. Y.

## MISCELLANEOUS

**P A I** plant situated close to New York City is in a position to custom slaughter cattle and calves—Kosher and Non-Kosher—at very reasonable prices. W-312, THE NATIONAL PROVISIONER, 160 Lexington Ave., New York 22, N. Y.

## EQUIPMENT FOR SALE

We have for immediate delivery subject to being unsold and our confirmation—40,000 weatherproof fibre boxes 350 lb. test I.D. 17 x 12 x 8 1/2. 7,000 style 1 nailed wooden boxes I.D. 17 x 12 x 7 1/2. 12,000 style 1 nailed wooden boxes I.D. 17 x 12 x 8 1/2. 11,500 shook for style 1 wooden boxes I.D. 17 x 12 x 8 1/2. 169,000 cans size 404 x 312, tops included. 436,000 cans size 404 x 404, tops included.

**READY FOODS CANNING CORP.**  
500 N. Dearborn St., Chicago 10, Ill.

## EQUIPMENT FOR SALE

### MEAT PACKERS—ATTENTION

**FOR SALE:** 1-Anderson #1 expeller, 15 H.P. A.C. motor; 1-Meekin crackling expeller; 2-4x8 and 4x9 lard rolls; 1-Brecht 1000 lb. meat mixer; 1-4'x12' mechanical cooker; 1 #41 meat grinder; 1-227 Buffalo silent cutter; 1-Cressy #35 and 1-Victor #23 ice breaker. Send us your inquiries. **WHAT HAVE YOU FOR SALE?** Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N. Y.

**FOR SALE:** 3 Dings magnetic variable feeders for expellers. One expeller tempering apparatus. Write Box 38, Glen Riddle, Pa.

## EQUIPMENT WANTED

**WANTED TO BUY:** Used dry rendering cooker in good condition 4x7 or smaller. Give manufacturer's name and date of purchase. W. W. Ellsworth, P.O. Box 1065, Bartlesville, Okla.

## PLANTS FOR SALE

### Commercial Cold Storage Plant ON SWITCH WITH ADJOINING DRY STORAGE OR FOOD PROCESSING PLANT

Capacity 13 million pounds freezer and 4 1/2 million pounds cooler storage available in Chicago's packing house district. This property assures ample storage for your peak periods plus a location which guarantees a steady demand for cold storage facilities when your own operations do not require it. Operating possession in 60 days.

### PRESTON & COMPANY, INDUSTRIAL REALTORS

Chicago, Illinois

500 S. Peoria St., Monroe 1897

**FOR SALE:** Wholesale meat business located in Chicago, going concern. Good butchers and laborers, excellent earning possibilities. Cooler 60x60, good refrigeration and equipment. Reasonable rent. Full price, \$25,000. F8-514, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## BUSINESS OPPORTUNITIES

TODAY, AS WELL AS WHEN SUPPLIES ARE MORE PLENTIFUL, WE CAN USE MIXED CARS OF PORK, SAUSAGE PRODUCTS AND CANNED MEATS. WE ARE THE NATURAL OUTLET FOR ALL YOUR PRODUCTS. WIRE OFFERINGS AT OUR EXPENSE.

### MARTIN PACKING COMPANY NEWARK 3 NEW JERSEY

Genuine "SOUP" thuringer and cervelat sausage manufacturers: would you like to make this product as it is made by experts? Now that you have free trading, why not get into this profitable and easy to make line in the "RIGHT" manner. A request will bring you free full information as to how you may obtain this service, backed by 35 years' actual experience at a very nominal cost. W-307, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale.

Write for our weekly bulletins.

### Boilers

- 3—BOILERS, 250 HP. Kawanes, self-contained, ASME, 125# press., individual stacks, Riley stokers, pumps, water leg fire box type, totally enclosed, ex. cond. Built in 1943, like new. Each, loaded..... 8500.00  
1—BOILER, 10HP, ASME, vert. boiler, complete with stoker & all fittings..... 1125.00  
1—BOILER, 80 HP, HRT, 100# press. suspension setting, record..... 1150.00  
1—BOILER, Erie City, 100 HP, 100# press., Economic type, built in 1923, equipped with 88, 3"x11"6 tubes and 48, 4"x6" tubes, with pyramid grates. 1300.00  
1—BOILER, Erie City, 80 HP, Economic type, built in 1924, equipped with 78 3"x11 tubes and 42 4"x5 tubes. With pyramid grates..... 1100.00

### Rendering & Lard Equip. & Misc.

- 1—COOKER, French Oil Mill, 5x10, 3 sec., cast head, suitable internal pressure, 3 phase, 25 HP, 855 RPM, Horla..... 2250.00  
1—COOKER, French Oil Mill, 4x9, suitable internal pressure, 3 phase, 15 HP, 1155 RPM, Horizontal..... 1850.00  
2—COOKERS, (1) NEW, dry rendering, 5x10, no motor, not suitable internal pressure, 90 days delivery..... 3500.00  
(1) Same as above, 5x9..... 3200.00  
1—COOKER, 4x7 Box, completely overhauled, new shafts and bearings, 10 HP motor..... 2500.00  
4—COOKERS, 4x7 NEW, delivery 3 weeks, with speed gear reducers, 10 HP, 1300 RPM motor with frame..... 3250.00  
Others standard drive..... 3000.00  
1—CRACKLING GRINDER, Jay-Bee, 2 UX, #231, 25 HP, 1760 RPM, 3 phase GE motor, to grind pressed cracklings. CRACKLING PANS, 3/16" steel & angles, 2'8"x6'4"x8'4", each..... 85.00  
2'8"x6'4"x12'3" each..... 105.00  
1—FRENCH OIL PRESS, 1130 ton, with pump..... 3900.00  
12—KETTLES, NEW, steam jacketed, Legion stainless inside, alum. outside, 40 gal each \$135; 60 gal, each..... 150.00  
KETTLES, NEW, Legion, steam jacketed, 40# press., tested at 85#, all stainless, ASME, with covers, on legs, 2/3 jacketed, 20 gal.—\$130.00; 30 gal.—\$145.00; 40 gal.—\$175.00; 60 gal.—\$225.00.  
KETTLES, Legion, steam jacketed 40 gal., stainless inside, enamel outside. NEW—\$120.00; Used—\$60.00  
4—FLAK-ICERS, NEW, York, with extra spare parts, 1 ton cap., 3 HP, complete with motors..... 1725.00  
1—SHREDDER, Jeffrey Hammermill, type 32, 30"x12" throat, with 25 HP motor, 3600 RPM. Excellent condition, immediate delivery..... 1150.00  
35—TANK CAR SHELLS, 8000 gal., guaranteed, no colls, each..... 450.00  
1—HOG DEHAIRER, Jumbo Box, up to 550 hogs per hour, with conveyor and scalding tank; no motor..... 5000.00

### Tables—Stainless Steel—New

- STUFFING TABLES, 9'x46"—\$223.50; 10'x46"—\$240.00; 12'x46"—\$260.00; 13'x46"—\$275.00; 14'x46"—\$300.00; 15'x60"—\$390.00; 15'x90"—\$425.00.  
TRIMMING TABLES, HIGH BACK, Stainless steel top, removable hard-wood cutting board, 7'x36"—\$180.00; 8'x36"—\$190.00; 10'x36"—\$205.00; 12'x36"—\$225.00; 14'x36"—\$235.00; 8'x48"—\$205.00; 10'x48"—\$225.00; 12'x48"—\$272.50; 14'x48"—\$300.00; 16'x48"—\$310.00.  
WRAPPING TABLES, Stainless steel top, galvanized shelf. Can be furnished with one 24" roller or two 24" and two 36" rollers. 6'x36"—\$200.00; 8'x36"—\$212.50; 8'x42"—\$230.00; 10'x36"—\$210.00; 10'x42"—\$260.00.  
CUTTING TABLES, SIDE PLANKS, 10'x60"—\$270.00; 12'x60"—\$285.00.

We have a large number of scales for sale. Write for complete listings.

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited as BARLIANT AND COMPANY have buyers for most types.

## BARLIANT AND COMPANY

BROKERS - SALES AGENTS

ADELPHI BLDG. • 7070 N. CLARK ST.  
CHICAGO 26 • SHELDRAKE 3313

### SPECIALISTS

In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies.

# Meat and Gravy

Report of a body floating in the water led Philadelphia policemen, William Robinson and Roy George, to the shore of the Delaware river armed with grappling hooks. They spied what appeared to be a partially dressed corpse face down in the water, looped a rope around its neck and tugged. After much sweating they brought the corpse to shore. It turned out to be that of a man-size hog.



Three Karakul rams, consigned by a Dayton, O., firm to the Indian government at Bombay, recently started their 10,700-mile journey. From New York City they will go by steamer through the Straits of Gibraltar, across the Mediterranean, the Suez Canal, the Gulf of Aden and over the Arabian sea to their destination. The trip is expected to last 40 days.



Two prize Hereford steers wandered away from a Highstown, N.J., farm immediately after President Truman had announced the end of meat controls. Police, operating on the theory that the beeves had decided their time had come, threw a cordon of watchers around the area to prevent their escape.



Hogs are coming in for their share of attention in the postwar streamlining era. Larger and thinner hogs with large hips are being developed at Montana's agricultural experiment station. The aim is more and better ham and bacon and less fat.



Mrs. Nussbaum from Fred Allen's alley got off a neat poem when meat was so short, a verse of which went: "I couldn't eat a bite, a piece of baloney; knowing inside could be a pony."



The Army has reported that it has converted the M-2 smoke generator into a device that will do the following things for the farmers: Spray his fields and orchard, delouse his livestock, sterilize dairy barns, burn out weeds and exterminate all kinds of vermin.



The meat shortage is officially ended in Cleveland. The Savoy meat market of that city is now giving away nylon hose to encourage business.

## ADVERTISERS

in this issue of THE NATIONAL PROVISIONER



Advanced Engineering Corp.	10
Allbright-Mell Co., The	24
Aluminum Cooking Utensil Co.	41
American Blower Corporation	15
American Dry Milk Institute	35
Armour and Company	18
Associated Bag & Apron Co.	51
Baker Ice Machine Co., Inc.	31
Barliant and Company	57
Bemis Bro. Bag Company	30
Carrier Corporation	6
Central Livestock Order Buying Company	32
Central Butcher Supply Co., The	42
Cincinnati Cotton Products Co.	38
Corn Products Sales Company	33
Crown Can Company	14
Cudahy Packing Company	38
Daniels Manufacturing Co.	22
Designers for Industry, Inc.	46
Diamond Crystal Salt Co.	33
Dupps, John J., Co.	34
Eagle Beef Cloth Co.	9
Exact Weight Scale Company	28
Felin, John J., & Co., Inc.	56
Fowler Casing Co., Ltd., The	54
French Oil Mill Machinery Company	54
Girdler Corporation, The	22
Globe Company, The	4, 5
Great Lakes Stamp & Mfg. Co.	38
Griffith Laboratories, The	1
Grueskin, E. N., Co.	33
Ham Boiler Corporation	46
Harris, Arthur	46
Howard Engineering & Manufacturing Co.	54
Hummel & Downing Company	48
Hunter Packing Company	56
Hygrade Food Products Corp.	41
Jackle, Frank R.	31
James, E. G., Company	44
Jamison Cold Storage Door Co.	33
Johns-Manville	43
Kahn's E., Sons Co., The	56
Kalamazoo Vegetable Parchment Co.	6
Kellogg, Spencer, and Sons, Inc.	50
Kennett-Murray & Co.	32
Link-Belt Company	11
Martin Packing Co.	47
Mayer, H. J., & Sons Co.	31
McMurray, L. H.	52
Meyer, H. H., Packing Co., The	52
Milprint, Inc.	27
Morris Laboratories Company	7
Murray, D. J., Mfg. Co.	47
Natural Casing Institute, Inc.	First Cover
Omaha Packing Company	Fourth Cover
Preservaline Manufacturing Co., The	13
Rath Packing Co.	55
Robins, A. K., & Company, Inc.	55
Schaefer, Willibald, Company	48
Schluderberg, Wm., T. J. Kurdle Co.	36
Smith, John E., Sons Company	Second Cover
Solvay Sales Corporation	44
Southeastern Live Stock Order Buyers	35
Sparks, Harry L., & Company	55
Specialty Manufacturers Sales Co.	37
Standard Oil Company (Indiana)	13
Standard-Dickerson Corp., The	38
Stange, Wm. J., Co.	Third Cover
Stedman's Foundry & Machine Works	46
Stevenson Cold Storage Door Co.	38
Superior Packing Company	36
United States Rubber Company, Inc.	49
Vogt, F. G., & Sons, Inc.	35
Wilmington Provision Co.	35

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

10  
24  
43  
15  
32  
16  
51

51  
37  
30

6  
32  
43  
30  
29  
14  
38

23  
46  
33  
24

9  
28  
56  
54  
54

28  
4, 5  
30  
3  
33

46  
46  
54  
42  
54  
44

53  
44  
33  
45

55  
6  
50  
32

11

47  
31  
52  
53  
27  
7  
47

Cover

Cover

13

55

55

40

56

Cover

44

53

53

37

13

58

Cover

46

30

54

47

58

58

gus-

indian

and

under

most

to you

after

6, 10